

Vegan Chocolate Cupcakes with Cream Cheese Frosting

Makes 18 regular or 36 mini cupcakes

1 ¼ cups unbleached all purpose flour
¾ cup organic cane sugar
1/3 cup dark cocoa powder
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
1 ½ cups warm soy milk
2teaspoons apple cider vinegar
1/3 cup coconut oil, melted
1 teaspoon vanilla
1 can Betty Crocker Cream Cheese Frosting **



Step 1 Sift the flour into a large mixing bowl. Add the sugar, baking powder, baking soda and salt, blend well.

Step 2 In a microwave safe measuring cup warm the milk substitute for 30 seconds. Transfer the milk to a medium bowl and add the apple cider vinegar, let sit until curdled.

Step 3 In a the same microwave safe measuring cup heat 1/3 cup of coconut oil on high power until melted, approximately 15-20 seconds, add to the curdled milk. Add the vanilla and blend well.

Step 4 Pour the blended liquid ingredients into the flour mixture in the large bowl. Using a wire whisk or hand mixer blend well for 1-2 minutes.

Step 5 Transfer the cake batter into the liquid measuring cup for easy pouring. Fill cupcake liners ½ - ¾ full. Bake in a 350 degree preheated oven for 15-20 minutes for mini cupcakes, 20-25 for full size cupcakes. Transfer to a wire rack to cool. Spread the frosting on the cooled cupcakes or pipe it through a pastry bag.



* You can substitute the wheat flour in this recipe with a gluten-free blend. Ninety percent of wheat and soy today are GMO or genetically modified. Choose organic when you can.

* Label Reading Note: When a label says May Contain Milk that means the recipe for that product does not contain milk but that it was manufactured on equipment that also previously processed products with milk in it. Common allergen foods listed on labels include, dairy, eggs, soy, wheat, and nuts. Not all Betty Crocker frostings are vegan but some are.