

# Vegan Chocolate Cupcakes

## Ingredients:

2/3 c. non dairy milk  
1 tsp. apple cider vinegar  
2/3 c. honey or maple syrup  
1/3 c. melted coconut oil  
1 TB. vanilla extract  
1 c. white whole wheat flour  
1/3 c. cocoa powder  
1 tsp. baking powder  
1/2 tsp. baking soda

## Directions:

1. Add the vinegar to the milk, and whisk until combined. Set aside.
2. In a bowl whisk together the sweetener, oil, and vanilla extract. Then add the milk mixture.
3. In a separate bowl combine the flour, cocoa powder, BS, and BP. Whisk together.

4. Add dry ingredients to wet, and whisk until combined. Do not over mix.
5. Add batter to muffin tins, fitted with cupcake liners.
6. Bake in a 350 degree oven for 18-22 minutes.

## Vegan Vanilla Frosting (Adapted from BabyCakes)

### Ingredients:

- 1- 1  $\frac{1}{4}$  c. non dairy milk
- $\frac{3}{4}$  c. dry soymilk powder\*
- 2 TB. coconut flour
- $\frac{1}{2}$  c. liquid sweetener of choice
- 1 TB. pure vanilla extract
- 1  $\frac{1}{2}$  c. coconut oil melted
- 2 TB. fresh lemon juice

\*If you can't find soy milk powder, you can use non fat dry milk powder, although it will not be vegan. Soy milk powder can be found at health food stores or online.

### Directions:

1. In a high speed blender or large food processor add non dairy milk, powder, flour, sweetener, and vanilla. Blend for 2-3 minutes.

2. With the machine running slowly,  
alternate between adding the oil and  
lemon juice.
3. The batter will be thick. If it's too  
thick to blend, add a little bit more  
milk.
4. Store in the fridge for at least 6  
hours to allow it to thicken and  
harden.
5. Can be used as a sauce as well!