

Chocolate Vegan Cupcakes

These light, oh so fluffy, simple chocolate cupcakes are really yummy! You can change the topping with any frosting, glaze, or filling you can imagine. In the past we have made these with added chocolate chips, for extra indulgence. Best served with a glass of cold milk.

For more variations check out the book; Vegan Cupcakes - Take over the world. Written by Isa Chandra Moskowitz & Terry Hope Romero.

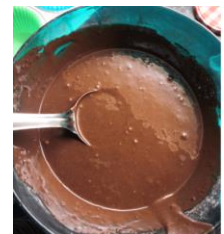
Ingredients

- ✓ 1 cup soya milk
- ✓ 1 teaspoon apple cider vinegar
- ✓ ¾ cup granulated sugar
- ✓ (1/3) cup canola oil (or vegetable oil)
- ✓ 1 teaspoon vanilla essence
- ✓ ½ teaspoon almond extract, chocolate extract, or more vanilla extract
- ✓ 1 cup plain flour
- ✓ (1/3) cup cocoa powder, Dutch-processed or regular
- ✓ ¾ teaspoon baking soda
- ✓ ½ teaspoon baking powder
- ✓ ¼ teaspoon salt



Method

1. Preheat oven to 170°C and line cupcake tray (or muffin tray) with paper or foil liners.
2. Whisk together the soya milk and vinegar in a large bowl and set aside for a few minutes to curdle.
3. Add the sugar, oil, and vanilla extract, and other extract, if using, to the soya milk mixture and beat till foamy.
4. In a separate bowl, sift together the flour, cocoa powder, baking soda, baking powder, and salt.
5. Add in two batches to wet ingredients and beat till no large lumps remain (a few tiny lumps are okay).
6. Pour into liners, filling three quarters of the way.
7. Bake 18 to 20 minutes, until a toothpick inserted into the centre comes out clean. Transfer to cooling rack and let cool completely.



Rich chocolate ganache topping

Ingredients

- ¼ cup soya milk
- 110 grams of semisweet chocolate, chopped
- 2 tablespoons maple syrup

Method

1. Bring the soya milk to a gentle boil in a small saucepan.
2. Immediately remove from heat and add the chocolate and maple syrup. Use a rubber heatproof spatula to mix the chocolate until it is firmly melted and smooth.
3. Set aside at room temperature till ready to use.

