Vegan Choc. Cupcakes

Makes 12

1 ½ cups flour

1/4 cup dark cocoa powder

½ tsp salt

1 tsp vanilla extract

1 cup water

1 cup white sugar

1 tsp baking soda

1/3 cup vegetable oil

1 TB balsamic vinegar

- 1. Preheat oven to 350°F. Fill muffin tin with muffin cups.
- 2. In a large bowl, mix together flour, sugar, cocoa, baking soda and salt. Add the oil, vanilla, vinegar and water. Mix together until smooth.
- 3. Pour into muffin cups and fill each cup about $\frac{3}{4}$ full. Bake for 22-24 minutes until toothpick comes out clean.



Vegan Frosting

Ices 12 cupcakes

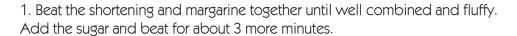
1/4 cup shortening

1/4 cup margarine or coconut butter

1 ¾ cup powdered sugar

1 tsp vanilla extract

2 TB soy or coconut milk



2. Add the vanilla and soy milk, and beat for another 5 to 7 minutes until fluffy.



