

Vegan Choc. Cupcakes



Makes 12

1 ½ cups flour

¼ 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 ¾ full. Bake for 22-24 minutes until toothpick comes out clean.

Vegan Frosting



Makes 12 cupcakes

¼ cup shortening

¼ cup margarine or coconut butter

1 ¾ cup powdered sugar

1 tsp vanilla extract

2 TB soy or coconut milk

1. Beat the shortening and margarine together until well combined and fluffy. Add the sugar and beat for about 3 more minutes.

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