



Chocolate-Dipped Vegan Cupcakes

Ingredients



1 cup dairy-free milk,
such as almond or soy



1 tsp apple
cider vinegar



1 ¼ cups flour



2 Tbsp cornstarch



¾ tsp baking
powder



½ tsp baking
soda



½ tsp salt



⅓ cup canola oil



¾ cup sugar



1 ½ tsp vanilla



¼ cup dairy-free
chocolate chips, such
as Enjoy Life



2 Tbsp dairy-free
butter, such as Earth
Balance



1 pint dairy-free
ice cream

Tools



muffin tin



cupcake liners
or cooking spray



whisk



liquid measuring
cup



measuring
spoons



small bowl



large bowl



dry
measuring cups



small
microwave-
safe bowl



serrated
knife



ice cream
scoop

Steps:

- 1 Preheat oven to 350°F. Line muffin pan with cupcake liners or grease lightly with cooking spray.
- 2 Whisk almond milk and vinegar in a small bowl. Set aside.
- 3 Stir flour, cornstarch, baking powder, baking soda, and salt in medium bowl. Set aside.
- 4 Add almond milk mixture, oil, sugar, and vanilla extract to large bowl. Whisk to combine.
- 5 Add dry ingredients from medium bowl to wet ingredients in large bowl. Mix until just combined.
- 6 Fill each muffin cup ¾ full with batter.
- 7 Bake cupcakes for 20-22 minutes, until a toothpick inserted comes out clean. Cool for 10 minutes.
- 8 Microwave chocolate chips and dairy-free butter in a small bowl until melted, 30-60 seconds.
- 9 Gently use a serrated knife to cut each cupcake in half.
- 10 Add a scoop of ice cream to the bottom of each cupcake.
- 11 Dip top half of each cupcake in melted chocolate, let excess drip off, and set on top. TASTE & SHARE!