

Chocolate cupcakes [vegan]

Ingredients

- 1 1/4 cups plain flour
- 1/3 cup cocoa powder
- 1 tablespoon baking soda
- 1 cup castor sugar
- 1/2 teaspoon salt
- 1 cup warm water
- 1 teaspoon vanilla extract
- 1/3 cup coconut oil (melted)
- 1 teaspoon white vinegar

- 1 1/2 cups icing sugar
- 2 tablespoons cocoa powder
- 1 tablespoon coconut oil (melted)
- almond milk

Method

- Preheat the oven to 170°C.
- Sift the flour, cocoa, sugar, baking soda and salt into the bowl of your mixer.
- Add the water, vanilla, oil, and vinegar and mix until combined.
- Fill cupcake liners 2/3 full and put in the oven.
- Cook for 20-25 minutes. A skewer inserted into the centre of a cupcake should come out clean when they are done.
- Cool to room temperature.
- To make the icing, sift icing sugar and cocoa into the bowl of your mixer.
- Turn on the mixer and add the coconut oil.
- Gradually add almond milk (one teaspoon at a time) until you reach desired consistency.

(Makes 10 cupcakes)

