

**VEGAN CHOCOLATE
CUPCAKES WITH (NON-
VEGAN) SALTED
CARAMEL FROSTING**



If you like cupcakes, (and let's not kid ourselves, who doesn't?), you will *love* these! The cupcake itself isn't overly sweet, but the frosting more than makes up for it! It's a chocolatey salted caramel delicious cupcake-sized heaven!

Yields:

12 cupcakes

Prep. Time:

0 hours **20** minutes

Cook Time:

0 hours **18-20** minutes

Total Time:

0 hours **38-40** minutes



Up to **3** months



Suitable from **24** months, and then, rarely



Suitable for vegans



Suitable for vegetarians

INGREDIENTS FOR THE CUPCAKES

- 1 cup oat milk
- 1 tsp apple cider vinegar or white wine vinegar
- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup coconut oil
- 1 tsp vanilla essence
- $\frac{1}{2}$ tsp almond essence
- 1 cup all-purpose flour
- $\frac{1}{2}$ cup good quality cocoa powder, sifted
- $\frac{3}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp ground espresso coffee beans

METHOD

1. Preheat oven at 170C/338F.
2. Line muffin tin with paper cupcake cups.

3. Add the apple cider vinegar (or white wine vinegar) into the cup of oat milk, stir and set aside to allow it to thicken.
4. Sift all the dry ingredients together in a bowl.
5. In a mixer, beat the (thickened) oat milk, sugar, coconut oil, vanilla essence and almond essence well, until frothy.
6. Turn the mixer to low, and slowly add the dry ingredients until it's all well incorporated.
7. Using an ice cream scoop, fill each paper liner $\frac{3}{4}$ of the way with batter.
8. Bake for 18-20', or until a toothpick inserted comes out dry.
9. Allow them to cool completely before frosting.
10. If you want to freeze your cupcakes unfrosted, first let them cool down completely.
11. Then, wrap each cupcake individually with cling film.
12. Store the individually-wrapped cupcakes in an airtight container. Make sure nothing heavy is placed on top so you don't squish them out of shape.
13. To defrost, take them out of the freezer, peel off the plastic wrap, and let them thaw at room temperature (takes about 1-2 hours).

SALTED CARAMEL FROSTING

Yields:

For **12** cupcakes

Prep. Time:

0 hours **50** minutes

Cook Time:

0 hours **8** minutes

Total Time:

0 hours **58** minutes



Not suitable for freezing



Suitable from **24** months, and then, rarely



Not suitable for vegans



Suitable for vegetarians

INGREDIENTS FOR THE SALTED CARAMEL FROSTING (enough for 12 cupcakes)

- 57,5g unsalted butter
- 100g dark brown sugar
- 2-3 Tbsp heavy cream or full-fat milk
- ¼ tsp salt
- 1-2 tsp vanilla essence
- 150-200g icing sugar, sifted

METHOD

1. In a saucepan, melt the butter over a medium heat.
2. Once melted, add the dark brown sugar, the vanilla essence, salt and 2 Tbsp of heavy cream or full-fat milk, and stir until sugar is completely dissolved.
3. Let it bubble up, stirring constantly, for about 2'.
4. Take off the heat and allow mixture to cool for about 30'.
5. Pour cooled salted caramel in a mixing bowl and whisk, slowly adding the sifted icing sugar.
6. Add icing sugar to the consistency you like your frosting. If it gets a little too thick, add the remaining Tbsp of heavy cream (or full-fat milk).
7. Decorate the cupcakes when they're completely cooled down.
8. Enjoy!