

Frosted Chocolate Cupcakes

GLUTEN-FREE + SOY-FREE + VEGAN



Tested and Approved by 86lemons.com

<http://86lemons.com/frosted-chocolate-cupcakes>

Original Recipe Source:

Aine Carlin at MarcusSamuelsson.com

<http://www.marcussamuelsson.com/recipe/gluten-free-and-soy-free-chocolate-vegan-cupcakes-with-vanilla-frosting-recipe>

Recipe was taken directly from the original recipe source.

Alterations noted (86L:).

YIELDS:

6 regular-sized cupcakes

CAKE INGREDIENTS:

- ¾ cup rice flour
- ¼ cup cocoa powder
- ½ cup xylitol or vegan sugar
- ¼ tsp salt (I used Pink Himalayan salt)
- ½ tsp baking soda
- ¼ tsp baking powder
- ¼ cup water
- ¼ cup coconut milk
- ½ tsp vanilla extract
- ½ tsp white wine vinegar or cider vinegar (vegan)
- ⅛ cup oil

FROSTING INGREDIENTS:

- ½ cup vegan sunflower spread
 - 2 cups vegan powdered/icing sugar
 - 1 tsp vanilla extract
 - splash of coconut milk
- (86L: I added cocoa powder to make it chocolate.)

STEP 1:

Pre-heat the oven to 350 degrees. Sieve the flour, cocoa, sweetener, salt, baking soda and baking powder into a large bowl. Lightly mix with a spatula to incorporate the ingredients.

STEP 2:

Add the water, coconut milk, vanilla extract, oil and vinegar to the dry ingredients and gently fold using a spatula until everything is thoroughly combined. The batter will be fairly thick.

STEP 3:

Line a muffin tray with six large liners and fill each one half way (86L: I filled mine 2/3). Put immediately into the preheated oven.

STEP 4:

Bake for 25 minutes. In the last ten minutes I turned the tray around to make sure they were all evenly baked. Insert a skewer into the center, if it comes out clean, they are ready. Allow to cool completely before icing. I let them cool for ten minutes in the tray before transferring them to a cooling rack.

(86L: These are the original instructions. Note that I chose to make one big batch of chocolate frosting instead. I decorated with colored sugar and raspberries instead of frosting rosettes.)

TO MAKE VANILLA FROSTING:

STEP 1:

Combine the sunflower spread and 1 cup of the sugar using a spatula. (86L: I made the frosting in my KitchenAid stand mixer and it worked fine, although it was quite thick and I had to add more milk.)

STEP 2:

Add the vanilla extract, coconut milk and remainder of the icing sugar and whisk until light and fluffy using a balloon whisk. You can use immediately or refrigerate until needed.

TO MAKE CHOCOLATE FROSTING (FOR DECORATIVE ROSETTES):

STEP 1:

Take about a 1/4 cup of the vanilla frosting and combine with a heaped teaspoon of cocoa powder using a spatula.

STEP 2:

Transfer the mixture to a piping bag with a nozzle of your choosing - I went for a size 30 star effect one. When the cupcakes are completely cool frost each one with the vanilla frosting using a spatula. After each one is frosted, pipe a little rosette onto each one just off center.