

A Vegan Cupcake Recipe www.easy-cake-recipes.com

Recipe Source: "Vegan Cupcake Take Over the World" by Isa Chandra Moskowitz and Terry Hope Romero

Ingredients:

- * 1 cup soy milk
- * 1 teaspoon apple cider vinegar
- * 3/4 cup granulated sugar
- * 1/3 cup canola oil
- * 1 teaspoon vanilla extract
- * 1/2 teaspoon almond extract, chocolate extract, or more vanilla extract
- * 1 cup all-purpose flour
- * 1/3 cup cocoa powder, Dutch-processed or regular
- * 3/4 teaspoon baking soda
- * 1/2 teaspoon baking powder
- * 1/4 teaspoon salt

Instructions:

Preheat oven to 350°F and line two cupcake tins with paper liners .

Whisk together the soy milk and vinegar in a large bowl, and set aside for a few minutes to curdle.

Add the sugar, oil, vanilla extract, and other extract, if using, to the soy milk mixture and beat until foamy.

In a separate bowl, sift together the flour, cocoa powder, baking soda, baking powder, and salt. Add in two batches to wet ingredients and beat until no large lumps remain .

Pour into liners, filling 3/4 of the way. Bake 18 to 20 minutes, until a toothpick inserted into the center comes out clean. Transfer to a cooling rack and let cool completely.

Vegan Buttercream Frosting Recipe:

- * 1/2 cup nonhydrogenated shortening
- * 1/2 cup nonhydrogenated margarine, we use Earth Balance
- * 3 1/2 cups powdered sugar, sifted if clumpy
- * 1 1/2 teaspoons vanilla extract
- * 1/4 cup plain soy milk or soy creamer

Beat the shortening and margarine together until well combined and fluffy.

Add the sugar and beat for about 3 more minutes.

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