



Vegan Cupcakes

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

18

Description

These vegan cupcakes taste amazing and are quick to make. You can play around and substitute different kinds of milk oils and extracts. I've used my favorites in the recipe but just about any will work. Unfortunately, this recipe doesn't rise well as a cake but cupcakes are more fun anyway. These are great with a simple frosting of cocoa powder, powdered sugar, and orange juice.

Ingredients

- 1 tablespoon apple cider vinegar - 1 ½ cups almond milk - 2 cups all-purpose flour - 1 cup white sugar - 2 teaspoons baking powder - ½ teaspoon baking soda - ½ teaspoon salt - ½ cup coconut oil
- warmed until liquid - 1 ¼ teaspoons vanilla extract

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease two 12-cup muffin pans or line with 18 paper baking cups. Pour apple cider vinegar into a 2-cup measuring cup. Fill with almond milk to make 1 1/2 cups. Let stand until curdled
2. about 5 minutes. Whisk together flour
3. sugar
4. baking powder
5. baking soda
6. and salt in a large bowl. Whisk together almond milk mixture
7. coconut oil
8. and vanilla in a separate bowl. Pour wet ingredients into dry ingredients and stir just until blended. Spoon batter evenly into the prepared cups. Bake in the preheated oven until tops spring back when lightly pressed
9. 15 to 20 minutes. Cool in the pan set over a wire rack. Arrange cooled cupcakes on a serving platter. Frost with desired frosting. jcalliagas