



Chocolate Cupcakes

Yield: 12 Cupcakes | Prep Time: 1 hour | Cook Time: 15 mins

INGREDIENTS

Cupcakes:

- 1 cup **Almond Breeze Almond Milk Unsweetened Original**
- 1 teaspoon white vinegar
- 1/3 cup canola oil
- 3/4 cup sugar
- 2 teaspoons vanilla extract
- 1 cups cake flour
- 1/3 cup cocoa powder, sifted
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- Pinch of salt

Frosting:

- 1/2 cup butter, softened
- 230 g cream cheese, softened
- 1 cup icing sugar
- 1/2 teaspoon vanilla
- 1/2 teaspoon peppermint extract
- Full cream

Optional: Crushed candy for garnish.



INSTRUCTIONS

- Preheat oven to 180 °C. Line 12 muffin pans with paper liners and set aside.
- In a large bowl, whip oil and sugar together. Stir in vanilla. In a measuring cup, stir Almond Breeze and vinegar together. Set aside to curdle. In a different bowl, stir all dry ingredients together until evenly mixed. Alternate mixing in wet and dry ingredients to the batter starting and ending with dry.
- Pour evenly into prepared pans and bake 12-15 minutes or until toothpick comes out with a few moist crumbs after being inserted. Cool completely before frosting.
- For the frosting, whip all ingredients together in a large bowl 3-5 minutes or until smooth and fluffy. Frost cupcakes and top with crushed candy, if desired.

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