



Cupcakes - the fluffiest ones ever!

Cupcakes are little treats created to sweeten up any occasion. There are many recipes out there, but I was missing that melt-in-your-mouth kind of cupcake.

So what's a girl to do, but make one herself. A few dress-sizes later and here we are...the fluffiest cupcakes ever! It was a tough job testing all those cupcakes, but somebody had to do it! hihihhi :P





Recipe makes app. 16 cupcakes or 9inch rounds.

Ingredients

Dry ingredients:

2 1/4 Cup AP Flour
1 1/2 Cup Organic Coconut Sugar
1 1/2 TSP Baking Powder
1/2 TSP Baking Soda
1/2 TSP Salt

Wet ingredients:

1 1/2 Cup Plant Milk (either almond, soy or coconut)
1 TBL Apple Cidar Vinegar
1/2 Cup Coconut or Vegetable Oil
1 TSP Vanilla
1 TSP Almond, this is optional
1/4 Cup Maple Syrup

Bake Temp: 375F / 180C for app. 20 minutes

Method

- **Mix all the DRY ingredients in a large bowl and set the bowl aside. TIP: to ensure the flour is lump free - strain the flour into the bowl, together with the baking powder, baking soda and salt.**
- **Now it's time to make some butter milk. I recommend using a large measuring cup (1quartz) for this. Add 1 TBL of Appel Cider Vinegar to the 1 1/2 Cups of the plant milk. Stir together and allow the milk to curdle (wait for 10 minutes).**
- **Add the remainder of the WET ingredients (oil, vanilla, almond and maple syrup) to the butter milk.**
- **Grab a whisk and add the wet ingredients to the dry ingredients, mix well and the cupcake batter is ready.**
- **Fill the cupcake tins evenly and bake @ 375F / 180C for 20 min, until a toothpick comes out clean when inserted in the center.**

Serve the cupcakes plain or decorate with a buttercream of your choosing.

ENJOY!