

Vegan Oreo Cupcakes

These vegan Oreo cupcakes are rich and moist and chock full of chocolate.

Recipe taken from www.taste.com

Prep Time: 30 minutes

Cook Time: 20 minutes

Total Time: 50+ minutes

Makes: 12 regular (1/3 cup)
cupcakes or 24 mini



Ingredients

- 4 x 23g packets of mini Oreo cookies
- 1 1/3 cups of self-raising flour
- 1/3 cups of coco powder
- 1/2 cup brown sugar
- 2 x 120g tubs of apple puree
- 1/3 cup vegetable oil
- 1 teaspoon vanilla
- 1/3 cup plant-based milk
- 1 teaspoon bicarb soda
- 1 tablespoon apple cider vinegar

Icing

- 250g Nuttalex
- 1 teaspoon vanilla
- 2 & 2/3 cups icing sugar
- 1/3 cups coco powder

Equipment

- Large bowl
- Small bowl
- Wooden spoon
- Cupcake trays
- Patty pans
- Chopping board
- Knife
- Sifter
- Whisk or fork
- Mixer (electric or hand)
- Cooling rack
- Mixing jug

Instructions

1. Preheat fan-forced oven to 180C. Line a 12-hole (1/3-cup-capacity) muffin pan with paper cases, or 24 smaller
2. Save 12 Oreo cookies to decorate the top. Roughly chop the remaining cookies. Sift flour and cocoa into a large bowl. Add sugar and chopped cookies. Stir until well combined. Make a well. Add apple puree, oil and vanilla to well, without stirring.
3. Place milk in a jug. Add bicarbonate of soda, then vinegar. Lightly whisk with a fork until frothy. Add to well. Stir until mixture is just combined.
4. Divide mixture evenly among prepared pan holes. Bake for 15 to 17 minutes or until cakes spring back when lightly touched. Stand in pan for 5 minutes. Transfer to a wire rack to cool completely.
5. Make Chocolate Frosting. Using a mixer, beat Nuttalex, vanilla, icing sugar mixture and cocoa until light and fluffy.
6. Chop the reserved cookies. Ice the cupcakes. Sprinkle with cookie crumbs.

