VEGAN CHOCOLATE CUPCAKES

Ingredients for 10 cupcakes

½ teaspoon instant coffee

2 teaspoons boiling water

150 g dairy-free margarine

½ cup light brown sugar

¼ teaspoon salt

1 teaspoon vanilla extract

½ cup coconut yoghurt

150 g gluten-free plain flour

¼ teaspoon xanthan gum

1 teaspoon gluten-free baking powder

¼ cup cocoa powder

3 tablespoons coconut milk

Dairy-free dark chocolate shavings (70% cocoa solids)

FROSTING

½ cup icing sugar

2 tablespoons cocoa powder

50 g dairy-free margarine

1 tablespoon coconut yoghurt

Method

1. Preheat the oven to 190ºC. Line muffin tray with 8 patty pans on a baking tray.
2. Dissolve coffee in boiling water and set aside to cool.
3. In a large bowl, beat the margarine, sugar and salt for around 5 minutes, or until light and fluffy.
4. Add the vanilla extract and yoghurt, then mix until combined.
5. Sieve the flour, baking powder, xanthan gum and cocoa powder into the bowl, then fold through with a spatula.
6. Add the milk and dissolved coffee and stir briefly until you have a smooth batter.
7. Put mixture into the muffin tin, distributing the mixture evenly.
8. Bake on middle shelf of hot oven for 15 to 20 minutes, or until an inserted   skewer comes out clean. Cakes when pressed gently with finger tips should spring back.
9. Leave to cool completely before frosting, approx. for 10 minutes.
10. Make chocolate frosting: Sieve the icing sugar and cocoa powder into a medium bowl, then add the softened margarine and beat until smooth with wooden spoon. Stir in the coconut yoghurt to combine.

Once cakes have cooled, spread frosting over the top and finish with shavings of chocolate.