



# RED VELVET CUPCAKES

## INGREDIENTS

### Cupcakes:

2 cups All-Purpose Flour

1 cup granulated sugar

1 tsp Baking Soda

1/2 tsp Salt

1 Tbsp Cocoa Powder

1 cup Vegan Homemade Buttermilk

- Soy Milk & Lemon Juice

2 tsp Vanilla Extract

1 Flax egg (1 tbsp. ground flaxseed meal + 3 tbsp. Hot water)

1/3 cup Canola Oil or Olive Oil

1 Tbsp Apple Cider Vinegar

3 Tbsp Vegan Red Food Dye

### Vegan Cream Cheese Frosting:

1/2 cup Vegan Butter

1/2 cup Vegan Cream Cheese (such as Daiya)

2 cups Powdered Sugar (more if desired)

1 tsp Vanilla Extract

### Decoration:

Red cupcake cases

**PREP TIME: 20 MINS**

**COOK TIME: 25 MINS**

**TOTAL TIME: 45 MINS**

## DIRECTIONS

1. Preheat the oven to 350 degrees Fahrenheit and line a cupcake tray with 12 cupcake liners.

2. Sift the flour into a mixing bowl, then add the sugar, baking soda, salt and cocoa powder.

3. Prepare the buttermilk by adding 1 Tbsp lemon juice into a measuring jug and then adding soy milk up to the 1 cup (240ml) line and allowing to sit for a minute to curdle into buttermilk.

4. Prepare the flax egg by mixing 1 Tbsp of ground flaxseed meal with 3 Tbsp hot water and allowing to sit for a minute to become gloopy.

5. Add the buttermilk, vanilla extract, flax egg, vegetable oil, apple cider vinegar and red food dye to the mixing bowl and whisk with a hand whisk to combine into a smooth batter.

6. Divide the batter evenly between the 12 cupcake liners

7. Place into the oven and bake for around 25 minutes or until a toothpick inserted into the center comes out clean. Allow to cool completely

8. Add the frosting ingredients to a clean mixing bowl and whisk (preferably with an electric whisk) slowly increasing speed until thick, smooth and creamy. If your frosting is too thin, add more powdered sugar, if it's too thick, add a little more soy milk.

9. Frost your cupcakes and serve!