

MSU Bakers Vegan Vanilla Cupcakes

Makes: 12 each

Ingredients & Instructions

Step 1: Line cupcake pans with liners. Spray lightly with pan release.

Cake Flour: 7oz

Sugar: 4 ½ oz

Baking Powder: 1 1/8 teaspoon

Baking Soda: 3/8 teaspoon

Iodized Salt: ½ teaspoon

Step 2: In a mixer, combine together the flour, granulated sugar, baking powder, baking soda, and salt. Mix to incorporate.

Unsweetened Coconut Milk: 8 ¼ oz

Light Brown Sugar: 2 ½ oz

Vegetable Oil: 2 ½ oz

Vanilla: 1 1/8 teaspoon

Step 3: Whisk together coconut milk, brown sugar, oil and vanilla.

Step 4: Add the milk mixture to the flour mixture in 3 stages, mixing on low until incorporated each time. Scrape after first stage.

Step 5: Scoop cupcake batter into lined muffin tin.

Step 6: Bake cupcakes at 350°F for 25-26 minutes, until they are golden brown and bounce back when pressed in the center. Let cool completely.

Step 7: Make the Frosting

Smart Balance Butter Spread: 2 ½ oz

Powdered Sugar: 10 oz

Unsweetened Coconut Milk: 1 tablespoon + ½ teaspoon

Vanilla: ½ teaspoon

Step 8: Combine the butter spread, sugar, soy milk, and vanilla in a Hobart mixing bowl on slow speed mix until incorporated, scrape the bowl. Continue to mix on medium speed until smooth, about 1 minute.

Step 9: Frost cupcakes (about 1.5 frosting per cupcake)