



Chocolate
almond
CUPCAKES

taylor & lindsay

Cupcakes:

1 tablespoon cider vinegar
1½ cups plain soymilk
2 cups flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon kosher salt
¼ cup almond meal
1 cup sugar
¼ cup almond paste
½ cup canola oil
1¼ teaspoon vanilla extract
1 teaspoon almond extract

Frosting:

½ cup butter, room temperature
½ cup cocoa powder
2½-3 cups confectioners' sugar
2 tablespoons milk or soymilk
1 teaspoon almond extract
1 teaspoon vanilla extract

Directions:

Preheat oven to 350°F and line muffin pan with cupcake papers. In a small bowl, whisk together vinegar and soymilk and set aside for 5 minutes (mixture will curdle), then whisk in oil, almond, and vanilla extract. In a food processor, pulse almond paste and ¼ cup sugar until it reaches the consistency of wet sand.

In a large mixing bowl, sift together the flour, remaining sugar, almond meal, baking powder, baking soda, and salt. Gently mix in soymilk and almond mixtures and stir until just incorporated.

Fill cupcake liners with ¼ cup of batter (approximately ⅔ full). Bake for 20-22 minutes or until a toothpick inserted in the center comes out clean. Transfer to a rack and cool completely.

For frosting, with electric mixer, cream butter for 2-3 minutes. Add cocoa and mix until blended. Slowly add confectioners' sugar, ½ cup at a time, mixing well after each addition. Add milk and extracts, and remaining powdered sugar if necessary to achieve proper consistency. Mix at medium-high speed until light and fluffy. Spread or pipe onto cooled cupcakes. Yields 16 cupcakes.



Mexican
HOT CHOCOLATE
CUPCAKES

taylor & lindsay

Cupcakes:

1 cup coconut milk
1 tablespoon ground flaxseed
 $\frac{3}{4}$ cup all-purpose flour
2 tablespoons fine cornmeal
 $\frac{1}{4}$ cup almond meal
 $\frac{1}{2}$ cup cocoa powder
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{3}{4}$ teaspoon salt
1 teaspoon ground cinnamon
 $\frac{1}{8}$ teaspoon ground cayenne
1 cup granulated sugar
 $\frac{1}{3}$ cup canola oil
1 teaspoon vanilla extract
1 teaspoon almond extract

Frosting:

$\frac{1}{2}$ cup butter, room temperature
3-3 $\frac{1}{2}$ cups confectioners' sugar
 $\frac{1}{2}$ teaspoon almond extract
 $\frac{1}{2}$ teaspoon vanilla extract
1 tablespoon milk or soymilk

Directions:

Preheat oven to 350°F and line muffin pan with cupcake papers. Whisk together coconut milk and flaxseed and allow to sit for 10 minutes, then whisk in sugar, oil, vanilla, and almond extract.

In another bowl, sift together flour, cornmeal, almond meal, cocoa powder, baking powder, baking soda, salt, cinnamon, and cayenne. Gently mix in wet ingredients.

Fill cupcake liners with $\frac{1}{4}$ cup of batter (approximately $\frac{2}{3}$ full). Bake for 22-25 minutes or until a toothpick inserted in the center comes out clean. Transfer to a rack and cool completely.

For frosting, with electric mixer, cream butter for 2-3 minutes. Slowly add most of the confectioners' sugar, $\frac{1}{2}$ cup at a time, and beat until mixture is smooth and fluffy. Add milk, extracts, and coloring (if desired), and mix until combined. Add remaining powdered sugar, using more if necessary to achieve proper consistency. Mix at medium-high speed until frosting is light and fluffy. Spread or pipe onto cooled cupcakes. Yields 12 cupcakes.



Strawberry
Lemonade
CUPCAKES

taylor & lindsay

Cupcakes:

⅓ cup oil
1 cup coconut milk
2 teaspoons vanilla extract
1 teaspoon lemon zest
1 teaspoon lemon juice
1¼ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
½ cup granulated sugar
¼ cup brown sugar, packed
¾ cup strawberry preserves

Frosting:

½ cup butter, room temperature
3-3½ cups confectioners' sugar
2 tablespoons lemon juice
1 teaspoon lemon zest
1 tablespoon milk or soy milk

Directions:

Preheat oven to 350°F and line muffin pan with cupcake papers. Whisk together oil, coconut milk, lemon zest, lemon juice, and vanilla.

In another bowl, sift together flour, baking powder, baking soda, and salt. Add sugar and brown sugar and mix well. Gently mix in wet ingredients.

Fill cupcake liners with ¼ cup of batter (approximately ⅔ full). Bake for 20-25 minutes or until a toothpick inserted in the center comes out clean. Transfer to a rack and cool completely.

For frosting, with electric mixer, cream butter for 2-3 minutes. Slowly add confectioners' sugar, ½ cup at a time, and beat until mixture is smooth and fluffy. Mix in lemon juice and zest. Add milk and beat at medium-high speed until light and fluffy.

To assemble, cut a cone-shaped piece out of the tops of cooled cupcakes, approximately ¾-inch in diameter, and set aside. Fill cavities with strawberry preserves, and replace tops of cupcakes. Pipe on frosting, being sure to cover the seams. Yields 12 cupcakes.