The best Vegan Gluten Free Chocolate Cupcakes

Prep time – 20 minutes
Cook time – 30 minutes
Serves – 11 cupcakes

Ingredients:

Cupcakes
2 flax eggs [2 T. flax seed meal + 5 T. water]
Scant ½ c. unsweetened Almond Milk + ¾ t apple cider vinegar
1 ½ t. baking soda
¼ c. + 1T. maple syrup or agave nectar
1/3 c. sugar
¼ c. melted coconut oil or vegan butter
1 c. beet puree [see below for instructions]
¼ t. sea salt
½ c. unsweetened cocoa powder
½ c. almond meal [finely ground]
¼ c. gluten free oat flour
¾ c. gluten free flour blend

Frosting
½ c. Almond Milk
1 ¼ c. dairy free dark or semi-sweet chocolate, chopped
½ c. vegan butter, softened and cut into tablespoon-sized slices
1 ¼ - 2 c. powdered sugar

Instructions:

For Beets: Preheat oven to 400. Drizzle 2 large beets with oil and wrap in foil. Bake 50 minutes to 1 hour. Peel away skins by rubbing foil around. Add beets to food processor with ¼ c. liquid [mix water and orange juice]. Blend until creamy, smooth, and pourable.

For Cupcakes: Preheat oven to 375. Line 11 muffins with paper liners or lightly grease.
Measure out almond milk and add vinegar. Stir and let curdle.
Prepare flax eggs and let rest for 5 minutes.
Add baking soda to the almond milk vinegar mixture and stir. It should fizz.
Add sugar, maple syrup, and almond milk mixture to the flax egg and beat to combine.
Add beet puree, melted coconut oil, salt, and mix.
Add cocoa powder, almond meal, oat flour, and gluten free flour and beat to combine.
If the batter is too thick, add almond milk. If too thin, add gf flour + cocoa powder.
Divide between 11 muffin tins [3/4 full]
Bake 19 – 24 minutes until puffy and a toothpick inserted into the center comes out clean.
Let reset in the tin for 10 – 15 minutes, then remove and let cool completely on a rack.

For Frosting: Add almond milk to mixing bowl and microwave for 1 minute.
Immediately add chocolate to warm milk and let it sit for 2 minutes to melt.
Stir with a wooden spoon to incorporate, then add butter and cover. Let rest for 10 minutes.
Use mixer to beat together. Add 1 c. powdered sugar, mix again, and place in fridge 20-30 minutes.
Remove from fridge and beat again. If still too thin, add another ¼ - ½ c. powdered sugar and beat until light and fluffy.
Frost generously!

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