



## Vegan and gluten free chocolate cupcakes

### Ingredients

- 300ml chocolate soya milk (or other dairy free milk)
- 150g Flora Freedom (non-dairy spread)
- 3 tablespoons golden syrup
- 1 teaspoon instant coffee
- 275g gluten free self-raising flour
- 175g muscavado brown sugar
- 4 tablespoons cocoa powder
- 1 teaspoon bicarbonate of soda

### For the icing

- 75g Flora Freedom
- 250g icing sugar
- 4 tablespoons cocoa powder
- 1 tablespoon dairy free milk

### Method

1. Preheat oven to 180C/160C fan
2. Line cupcake tray with cupcake cases
3. Put the Flora Freedom, golden syrup and instant coffee in a pan over a medium heat and melt, then set aside to cool
4. Sift the flour, cocoa powder and bicarbonate of soda into a large mixing bowl, then add the muscavado sugar
5. Pour in the chocolate soya milk and the melted mixture into the mixing bowl, and whisk until it becomes a smooth batter
6. Pour the mixture equally between the cupcake cases (usually about half full) and bake for 30-35 minutes until an inserted skewer comes out clean
7. Leave the cupcakes to cool in the tray for 10 minutes, then place on a wire rack to cool completely
8. While the cupcakes are cooling, make the icing by beating together all the ingredients until smooth
9. When the cupcakes have cooled, use a piping bag to pipe on the icing