

Almond Joy Cupcakes

the STUFF

12 (Vegan) Chocolate Cupcakes:

- 1 cup all purpose flour
- 2 tablespoons Cornstarch
- 1 cup Sugar
- ½ teaspoon Salt
- 1 teaspoon Baking Soda
- 3 tablespoons Instant Chocolate Pudding Mix
- ½ cup Coco Powder
- 1/3 cup Olive Oil
- 1 tablespoon Vanilla
- 1 cup cold water
- 1 teaspoon white vinegar

12 Almond Joy Cupcakes

- ½ cup Shaved Almonds
- ½ cup Coconut
- ¼ cup Butter



what TO DO

...in a medium bowl

shift together flour and cornstarch
(this makes a homemade cake flour)

Add sugar, salt, baking soda, pudding & coco powder

(if you do not have pudding mix, that's okay, but the pudding mix makes the cupcakes super moist)

...in a large bowl

whisk together olive oil, water, white vinegar & vanilla

keep whisking & gradually add in the dry ingredients

Almond Joy Cupcakes

mix the almonds into the chocolate cupcake batter

melt the butter and mix with the coconut

line or grease a cupcake pan

pour the batter until each cupcake is 2/3rds full

spoon the coconut atop each cupcake

bake at 350 F for about 20 mins.

(until a toothpick comes out clean)

Eat Immediately!