

# Raspberry White Chocolate 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 Raspberry-White Chocolate Cupcakes  
2/3 cup Raspberries  
½ cup White Chocolate nibs

## what TO DO

...in a medium bowl  
sift 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

Raspberry White Chocolate Cupcakes  
mix the raspberries & white chocolate  
add to the chocolate cupcake batter

heat oven to 350 F  
line or grease a cupcake pan  
pour the batter until each cupcake is 2/3rds full  
bake for about 20 mins.  
(until a toothpick comes out clean)  
Eat Immediately!