

Chocolate Raspberry Cup Cakes with Cashew Cream and Chocolate Mousse icing (gluten free)

Makes 8 to 12 cup cakes

Be warned don't overfill the cupcakes like I did the first time. I had to remake them as I was selling them and they just didn't look right as an oversized muffin.

Ingredients

Cake

1 cup soy milk
¼ cup sunflower oil (unrefined organic)
1/3 cup sugar (I used rapadura – you can use any organic sugar)
2½ tsp vanilla paste
2 tbsp flax seeds
¼ tapioca flour
¼ cup brown rice flour
½ cup hazelnut meal
1 tsp baking powder
¼ tsp salt
1/3 to ½ cup raw cacao powder

Cashew cream

2/3 cup soaked cashews
¼ cup maple syrup
1/3 cup water

Raspberries

4 raspberries per cup cake plus 1 for the top

Chocolate Mousse Icing

190g silken tofu
200g vegan chocolate
2 tbsp agave (or maple syrup)

Method

1. Place all the wet cake ingredients into a bowl and mix. Then place all the dry cake ingredients into another bowl. Using a whisk, whisk gently the dry ingredients to remove any lumps.
2. Add the wet ingredients to the dry ingredients and fold gently.
3. Make the cashew cream by placing everything in a blender and blend until smooth.
4. Set the oven to 165°C.
5. Scoop the cake mixture into lined cup cake molds (cup cake tin). Use ¾ of the cake mixture only and make sure the cake mixture comes up just a third of the way in the mold as you have more to add.
6. Then add 4 raspberries to each cup cake and then a scoop of the cashew cream and then a scoop of the cake mixture. Make sure the mixture only comes to the top of the cup cake mold, not more than that.
7. Place in the oven for 20 minutes or until a skewer comes out clean.
8. While the cup cakes are baking make the icing by melting the chocolate in a Bain Marie (bowl over a saucepan of boiling water). Blitz the silken tofu and agave in a food processor and when smooth add the melted chocolate and whizz for 20 seconds or until chocolate is all mixed in. Decant into a container and put in the fridge until the cakes have cooled down and are ready to be iced.
9. When the cup cakes are cooked place them on a wire cooling rack and let cool.
10. Once cakes are cool place the chocolate mousse icing in an icing bag and pipe it on the cupcakes and garnish with a raspberry.



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