

Black Forest Cupcakes

Makes 12 Servings



For the Cupcakes:

3/4 cup all-purpose flour

1 teaspoon baking soda

1 pinch salt

1/4 cup unsweetened cocoa

1 cup brown sugar

1 1/8 cups hot water

1/4 cup olive oil

2 teaspoons apple cider vinegar

For the Filling:

cherry pie filling

For the Topping:

whipped cream

For the Cupcakes:

Line a muffin tin with 12 paper liners.

In a bowl mix together all-purpose flour, baking soda, salt, unsweetened cocoa, and brown sugar. Mix together until well combined.

Add hot water, olive oil, and apple cider vinegar. Mix until smooth and lump-free.

Divide the batter evenly between 12 muffin cups.

Bake in a 350°F oven for 15-20 minutes or until a toothpick inserted in the middle comes out clean.

Let the cupcakes cool completely on a wire cooling rack.

For the Filling:

Using an apple corer hollow out the centre of the cupcakes. Fill the hollowed-out centre with cherry pie filling.

For the Topping:

Dollop whipped cream on top of each cupcake and decorate with a cherry on top.

Serve

These cupcakes can be stored in the refrigerator for 3-4 days.