

Very Vanilla Vegan Mini-Cupcakes

Ingredients:

1 dozen mini cupcakes

- 1 Level Cup (144g) Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- ¼ Tsp Baking Soda
- 1 1/2 Tbsp Refined Coconut Oil
- ½ Tbsp Olive Oil
- 1.5 Tbsp Pure Vanilla
- ½ Cup White Sugar
- 1Tbsp White Vinegar
- 135g (1/2C plus 1 Tbsp) water

Directions:

Add Baking Soda to the Lost Creek Pancake & Waffle Mix. Combine. Set aside.

Measure the water, add the Vinegar. Set aside.

Place the Oils, Vanilla, and Sugar in a mixing bowl.

Whisk until there are no visible lumps of Coconut Oil.

To the bowl, add the dry ingredient combo of Lost Creek Pancake & Waffle Mix and Baking Soda.

Add the liquid ingredients and whisk until smooth.

Scrape down the sides of the bowl and set aside.

Set timer for 10 minutes.

Pre-heat oven to 400°F

Prepare the cupcake pan with paper liners (**have not tried the recipe without*).

After the rest period, gently stir the batter.

Scrape down the sides of the bowl and fill the liners.

Mr. Keith's comment:

For me, the most repeatable and less messy method for filling mini cupcake tins is a condiment squeeze bottle.

Place the cupcakes in the oven.

Turn the oven off, and then restart the oven at 375°F

Bake for 12 - 14 minutes.

Test for doneness:

A toothpick inserted in the center and removed should be clean, no crumb.

Allow cupcakes to fully cool before enjoying, or icing.

The flour continues to hydrate and bind during the cooling process

**Please reach out and feedback if you venture into full sized cupcakes.*

We would love the participation in the cucina (cuisine) development.

Shared strategies for a stronger community.