

## Cupcakes

Makes 12 large cupcakes

250g self raising flour

$\frac{3}{4}$  teaspoon bicarbonate of soda

A pinch salt

170g caster sugar

10ml (2 teaspoons) white wine vinegar

200 – 250ml dairy-free milk alternative

75g dairy-free margarine, melted

A few drops vanilla extract



1. Place 12 large cupcake cases into a muffin tin.
2. Preheat oven to 180°C / 160°C fan oven / gas mark 4.
3. Weigh the self raising flour, bicarbonate of soda, salt and caster sugar into a large mixing bowl.
4. Measure 200ml dairy free milk alternative and stir in the white wine vinegar. Stir in the melted dairy free margarine.
5. Whisk the wet ingredients into the dry ingredients with a hand whisk until you have a smooth thick batter. Add more milk alternative if necessary, the mixture should be thicker than pancake batter and just pourable.
6. Whisk in a few drops of vanilla extract.
7. Divide the mixture between the cake cases and cook in the centre of the oven for 20 – 25 minutes until golden brown and a knife inserted into the centre comes out clean. Leave to cool on a wire rack.
8. Decorate as required.

\*for chocolate cupcakes – replace 25g self-raising flour with 25g cocoa powder. You will need to add a drop more plant-based milk.

\*For gluten free cupcakes – replace the self-raising flour with 125g plain gluten-free flour, 125g gluten-free oat flour and 1 heaped teaspoon baking powder. Sieve together with the bicarbonate of soda before adding the sugar.