

Gluten Free, Vegan Banana Chocolate Cupcakes



When making vegan, gluten free cupcakes that have fruit or chocolate chips in them I often add a banana to give moisture and density. Without the banana I find any added ingredients tend to sink to the bottom as the mixture can be a bit light. Wonderful if you are adding a delicate flavour like rose water, not so much if you want a hit of chocolate chips!

These are great cupcakes, moist, filled with chocolate and gluten free. I've decorated them with chocolate hearts to make them extra pretty.

Free From: Dairy, Egg, Gluten, Soya

Prep Time: 15 minutes

Cooking Time: 15-17 minutes

Preheat oven to 170°C 340°F

Ingredients

1 ½ cup Gluten Free Flour – I used Plain flour from The Gluten Free Flour Co

2/3 cup Granulated or Caster sugar

½ tsp Xanthan Gum

1 tsp Vanilla Extract

1 cup Dairy free milk - I use Koko

2/3 cup Dairy Free Chocolate Chips

1 tsp Apple Cider Vinegar

6 tbsp melted dairy free margarine – I use Pure Sunflower

1 Ripe Banana

1 Tsp Baking Soda

1 Tsp Baking Powder

Method

Sift together the flour, baking powder, baking soda, Xanthan gum and sugar.

Melt the margarine and allow to cool for a couple of minutes.

Add in the apple cider, mashed banana, vanilla, melted margarine and milk.

Mix until you have a nice smooth batter.

With a spoon stir in the chocolate chips.

Fill the muffin cases 2/3rd of the way up and bake for 15-17 minutes or until a toothpick comes out clean.

Cool in the tin for 10 minutes, then on a wire rack.

Decorate with vegan buttercream icing - here's the link

<http://www.allergymums.co.uk/articles/Vegan-Buttercream-Frosting-Dairy-Free> To get the effect in the picture do the vanilla buttercream first, then remove half of the buttercream

and put in a bowl. Add in 1 tsp of chocolate flavouring and ¼ cup of cocoa. Mix thoroughly. Fill your piping bag with both buttercreams side by side. That way you'll get a mix when you pip.

To create the chocolate hearts melt ½ cup of chocolate in a bowl on top of a pan of boiling water. Load the melted chocolate into a piping bag with a small round nozzle and pipe shapes onto greaseproof paper. Allow to dry and peel off to decorate the cupcakes.



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