

Vegan Apple Cinnamon Cupcakes



It's that time of year when Cinnamon really makes an appearance in our baking. These are made with applesauce and chopped apples which is a lovely combination when paired with cinnamon. Topped with caramel buttercream with a drizzle of caramel sauce and you've a rich, indulgent cake.

Free From: Dairy, Eggs, Soya

Contains: Gluten

Prep Time: 20 minutes

Cooking Time: 17-20 minutes

Caramel Sauce: 10 minutes

Buttercream: 10 minutes

Ingredients

6 tbsp dairy free margarine – I use Pure Sunflower

2/3rd cup light brown sugar

1 tsp baking powder

1 tsp baking soda

1 ½ tsp Vanilla extract

1 tsp Apple cider vinegar

1 ½ cups plain flour

¼ cup applesauce

½ cup apple juice

½ tsp cinnamon

¾ cup finely chopped Bramely apples

Method

Preheat oven to 170, 350

Line a muffin tin so you're ready to go

Grab a Bramely Apple and chop it up quite finely. If the chunks are too big they will sink to the bottom and weigh the cake down.

Cream the sugar and margarine until smooth (creaming really just means mixing together until fully incorporated)

Sift the flour, baking soda, baking powder, and cinnamon into the creamed sugar and mix.

Add the apple cider and mix.

Add the apple sauce, apple juice and mix until the batter is smooth.

You will have quite a thick batter.

With a wooden spoon stir in the chopped apples.

Using an ice cream scoop fill the muffin cases about 2/3rd high.

Bake for 17-20 minutes or until a toothpick comes out clean. Cool for 5 minutes in the tin, then on a wire rack.

While the cupcakes are baking make your caramel sauce.

Caramel Sauce

Prep time: 5 mins

Cooking time – 15 minutes

Ingredients

½ cup Pure Sunflower margarine

1 cup caster sugar

1 cup coconut cream

½ cup golden syrup

¼ tsp sea salt (optional)

½ tsp vanilla

Method

You need to pay attention to the sauce so don't wander off to do anything else and leave it. If you have a thermometer keep it ready by the side. Do have a bowl or jar ready to pour the sauce into.

In a heavy bottomed pan place the sugar, syrup and margarine over a medium heat. As

the margarine and sugars melt whisk the mixture until smooth. As the mixture starts to warm up grab a wooden spoon and give it a stir to make sure nothing is sticking to the bottom of the pan. Bring the mixture to a rolling boil but make sure it doesn't boil over! The mixture will start to thicken (keep giving it a good stir). Grab your thermometer and check the temperature. You need to keep an eye on the temperature to make sure it doesn't get too hot. So check often. Once you reach 230F then you've reached the right temperature for a nice sauce. Take it off the heat and add the coconut cream, vanilla and salt. Whisk and pop back on the heat and bring back to the boil for a minute or two – take off the heat when you reach 230F. You should have a nice thick sauce – if it's a bit thin keep it on the heat for a minute or two more. Pour the sauce into a contained to cool down and don't touch the sauce as it's blisteringly hot!



If you don't have a thermometer then have a glass of cold water ready by the side. Dribble a few drops of sauce into the cold water – if you can form a soft ball with a few flicks with your finger then it's the right consistency for a sauce. If you're making sauce, but over cook it, (cough, ahem) then change plans and make caramels!

Vegan Buttercream Frosting

Ingredients

1/2 cup non dairy margarine (Pure Sunflower is good)

2 2/3 cups icing sugar

1/4 cup caramel sauce

Method

Beat the margarine together until fluffy. Add the sugar a 1/2 cup at a time and beat for a few minutes (I have to scrape down the side of the bowl with a spatula, or I get covered with icing sugar when I put the beaters in). You will have a lovely fluffy icing. Slowly drizzle in the caramel sauce and beat to incorporate.

You can then pipe this onto the cupcakes. If you don't have a piping bag and fancy nozzles don't worry. Grab a sandwich bag, clip off a corner and load it with icing. You can then pipe away quite happily.

Finally

Pip the icing onto the cupcakes and drizzle with caramel sauce. Once you drizzle you really need to eat them straight away. So keep the sauce in the fridge and drizzle as you eat on a daily basis. You'll have sauce left over so I guess you'll be forced to put it on some vanilla dairy free ice cream!



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