

Vegan Crystallised Ginger Cupcakes



We love ginger in our house; it's a real favourite. Crystallised ginger is found in most grocery stores now so it shouldn't be too hard to find. We like it chopped up added to the batter as it gives a lovely sweet hit in a cupcake. I've used dark molasses in this recipe but if you prefer something lighter then go for a light molasses or even golden syrup.

Free From: Dairy, egg and soya

Contains: Gluten

Prep Time: 15 minutes

Cooking time: 17-20 minutes or until a toothpick comes out clean

Ingredients

6 tablespoons of dairy free margarine

½ cup brown sugar

¼ cup molasses

1 ½ cup self-rising flour

1 tsp baking powder

3 tsp ground ginger

1 ½ tsp ground cinnamon

½ tsp all spice (or ground cloves if you prefer)

3 tbsp coconut yoghurt

1/2 cup non dairy milk - I use Koko

½ tsp apple cider vinegar

¼ cup chopped crystallised ginger

Finely chopped zest of one lemon

Method

Preheat Oven to 170°C , 340°C

Put the vinegar in the milk and put to one side.

Cream the margarine, brown sugar and molasses

In a separate bowl sift the flour, baking powder, ginger, cinnamon, and all spice. Stir in the lemon zest.

Combine the flour mixture with the creamed margarine and sugar mixture. Slowly add in the milk mixture and the yoghurt until you've a thick smooth batter. With a wooden spoon stir in the crystallised ginger.

I forgot to take a picture of the batter so poked my head in the oven door (!) after I'd put them on the rack. Hence slightly odd photo! You can, however, see that it's a nice, glossy thick batter.

Bake for in a preheated oven for 15-20 minutes or until a toothpick comes out cleanly.

Top with lemon buttercream.

Here is the basic recipe - <http://www.allergymums.co.uk/articles/Vegan-Buttercream>

I've taken out the orange (obv) and have added finely chopped zest of one lemon, juice of half a lemon (1 1/2 tablespoons) and 1 tsp lemon extract. Perfect.

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