

Vegan Chocolate Toffee Cupcakes



A great combination - my favourite cake recipe plus toffee. I love toffee...caramel...all of it. I wanted to jazz up our standard vegan chocolate cupcake recipe and decided that toffee was the way to go. It makes a nice sauce to put on top of vegan vanilla ice cream too!

Toffee Sauce

Love toffee, this works as a sauce for icecream as well. If you let it cool completely in a greased tin then it's a pretty good fudge (discovered that by making too much and not knowing what else to do with it as I was running out the door!). I'm going to play around with this to come up with other uses but right now it's a great addition to chocolate cupcakes.

Ingredients for the Toffee

1 cup caster sugar

2 tablespoons melted margarine (Pure Sunflower)

1/4 cup Golden syrup

2 tsp vanilla

1/4 cup water

I just put it all in a pot and bring to the boil. Simmer gently, stirring occasionally until you

get a beautiful, thick syrup consistency. It will get more thick as it cools.



Vegan Chocolate Cupcakes

This is my 'go to' recipe for chocolate or vanilla cupcakes. Easy to do, works beautifully every time and you can add other things (like toffee) and the batter copes beautifully.

Cup Cake Ingredients:

1 1/2 cups plain flour

1 cup granulated sugar

1 tsp baking soda

1/4 cup cocoa

1 tsp vanilla

1 tsp cider vinegar

6 tbs melted soya or sunflower margarine

1 cup water

Preheat oven to 350 F or 177 C

Sift flour, sugar, soda and cocoa into a bowl. Make three wells in the mixture and add vanilla into the first, vinegar into the second and melted margarine into the third. Briefly mix with a spoon then pour one cup water over and mix with a fork until all ingredients

are entirely moist. It makes quite a runny looking batter but don't worry!

Now - fill your cupcake liner so they are 2/3rd full. Take a teaspoon of toffee sauce and swirl it into each cupcake.

Bake for 15-17 minutes (test with a toothpick). Leave the cupcakes in the tin for 5 minutes, then move to a wire rack. While still warm drizzle another teaspoon of toffee sauce on top for a glistening, toffee wonderful cupcake.

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