

Vegan Blueberry, Coconut Cupcakes



I love blueberries, and I love coconut so this seems a natural mix to me. It's also time for me to devise my own recipes, rather than just following other people's. Vegan baking can be a bit tricky; and there are lots of different ways to replace eggs. Such as mashed bananas, applesauce, or ground flax seeds. This recipe uses the - cider vinegar in dairy free milk method - and I think it works really well. The cupcakes get a nice rise, and are moist. I've reduced the sugar a bit as I've added in shredded coconut so I didn't want the cupcakes to be over sweet. If you don't put a glaze on then you can call these muffins if you like! The crumble on top also means that you don't really need a glaze as they're not just 'plain' cupcakes.

Ingredients

Dry ingredients:

4 cups self-rising flour

1/2 cup desiccated coconut

1tsp baking powder

1tsp baking soda

1 cup caster sugar

1/4 cup coconut flour (available at Holland and Barrett or on line at Goodness Direct)

Wet ingredients:

2 cups Rice Dream or other non-dairy milk

2 tsp cider vinegar

1 1/3 cup flavourless vegetable oil

3 tsp vanilla extract

Crunchy Topping

3 tbsps dairy free margarine (Pure Sunflower)

1/4 soft brown sugar

3/4 cup plain flour

1/4 cup oats

Method

I like to keep things simple (otherwise I get confused...). Too many steps, or bowls going at once and my head explodes. So...

Preheat the oven to 180°C, 370°F

Line your muffin tins so you're ready to go once the batter is finished.

Put the non dairy milk, and the cider vinegar in a bowl and leave to one side.

The first job is to make the crunchy topping. This is pretty easy as all you need to do is mix the flour, oats, sugar and margarine together to form a soft crumbly mixture. I used my hands as it's the best way to combine everything fully.

When you've got the topping done, mix all the dry ingredients together in a large bowl.

Then add the oil and the vanilla to the milk and vinegar mixture. Whisk briefly.

Pour into the dry ingredients slowly and mix until you have combined all the ingredients. The batter will be a bit thicker than other vegan cake recipes. Don't worry.

Put a spoonful of batter into each muffin case. Drop 5 blueberries into each muffin, then top with a bit more of the batter. Add one or two blueberries to the top of each muffin so you get that 'exploded' blueberry look.

Grab a spoon and put a tablespoons of crumb mixture on each top of each cupcake (or 2 tablespoons if you like a bit more crunch).

Bake for 20-25 minutes at 180°C. Test to see if they are done by inserting a toothpick. When it comes out clean they are done. If you poke a blueberry and get a blue toothpick try again!

Take them out of the oven and leave in the tray for 10 minutes, then move to a wire rack to cool completely.

I glaze with a simple mixture of :

1 cup sifted icing sugar

1 tsp vanilla extract

2-3 tbsp Rice Dream or hot water

Just mix with a fork and drizzle onto the warm cupcakes.

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