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Red Velvet Cupcakes

In 2 collections

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ABSTRACT

Photograph by Alexandra Kuser on Unsplash.

Note: this recipe is adapted from <https://choosingchia.com/vegan-red-velvet-cupcakes/>.

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We use this protocol and it's working

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Ingredients

- 1 **Cupcakes:**
 - 3/4 cup almond milk

- 1 tsp apple cider vinegar
- 1/3 cup [coconut oil](#), melted and cooled
- 1 tsp [vanilla extract](#)
- 1 cup [Spelt flour](#) (or regular flour, or [gluten-free flour](#) blend)
- 3/4 cup organic sugar
- 2 tbsp cocoa powder
- 1/2 tsp baking powder
- 3/4 tsp baking soda
- 1/4 tsp salt
- 2 tsp beetroot powder or vegan red food colouring

Cream cheese frosting:

- 1 can full-fat [coconut milk](#) (or 2 cups store-bought coconut whipped cream)
- 1 tsp [vanilla extract](#)
- 4 tbsp organic sugar
- 1/2 cup vegan cream cheese

Preparing and Baking

- 2 Follow the steps listed below for making these (vegan) red velvet cupcakes!
- 3 Preheat the oven to 350 degrees F and line a cupcake pan with cupcake liners.
- 4 Mix the almond milk and apple cider vinegar and set aside for 5 minutes to turn to “buttermilk.”
- 5 Next, add the [coconut oil](#) and [vanilla extract](#).
- 6 Mix all the dry ingredients together in a bowl.

- 7 Pour the wet ingredients into the dry ingredients and mix together until smooth. If using vegan food colouring, add it now.
- 8 Spoon the batter into your pan, filling 3/4 of the way full.
- 9 Bake for 17-19 minutes, or until a toothpick comes out clean.
- 10 To make the cream cheese frosting, remove the can of [coconut milk](#) from the fridge and scoop out just the cream on top (the cream and liquid should have separated in the fridge) (*skip this step if using store-bought coconut whipped cream).
- 11 Add the [vanilla extract](#) and cane sugar and whip on high until smooth and the whipped cream forms soft peaks.
- 12 Add the cream cheese and continue to whip, just until combined.
- 13 Use a piping bag to pipe the frosting onto the cupcakes.
- 14 Serve immediately and enjoy!