Dairy free chocolate cupcakes!

Emily works in the events team for Guy's and St Thomas' Hospital and is always baking dairy free treats! This recipe is a regular feature in our office.

Ingredients:

100g plain flour
20g cocoa powder
140g caster sugar
1¼tsp baking powder
Pinch of salt
40g sunflower spread
(dairy free)
120ml almond milk
1 egg
¼tsp vanilla extract

For the filling:
Icing sugar
Sunflower spread
Almond milk

Serves 12!

Method:

Put the flour, sugar, cocoa powder, caster sugar, baking powder and salt in a bowl. Add in the sunflower spread at room temperature and mix until combined (I use my fingers) until it looks like breadcrumbs.

In a separate jug mix the egg, vanilla extract and almond milk and pour half into the dry mix. Use a whisk on a low setting to mix until there are no lump, but don't over-mix. Then gradually add in the rest mixing slowly until just combined.

Bake on fan oven 170 degrees/gas mark 3 for around 15 minutes or until they just spring back up. Leave to cool.

Cut a circular hole out of the top of each cake, fill with the chocolate buttercream mix and replace the "lid" so they have a chocolate creamy filling.

Dust with icing sugar to cover the replaced top.

BAKE IT BIG