

Vegan Chocolate Cupcakes

Cupcake ingredients

3 cups all purpose flour (you can substitute whole wheat pastry flour)
1 cup agave
1 cup cocoa powder
2 cups water
2 tsp. baking powder
½ tsp salt
1 vanilla bean scraped
1/2 cup grapeseed oil
2 tsp apple cider vinegar

Frosting ingredients

15 oz silken tofu
1/4 cup cocoa powder
1/4 cup agave
1 tsp. vanilla extract

Strawberry sauce ingredients

1 pint sliced strawberries
2 cups water
1/4 cup maple syrup
1 tsp. agar-agar

For the cupcakes

1. Combine all ingredients in a mixing bowl and whisk together.
2. Pour batter into a paper-lined cupcake pan.
3. Bake at 325 degrees for 16 to 18 minutes.

For the chocolate frosting

1. Place approximately ½ of all the ingredients in a blender and blend till smooth.
2. Repeat and blend the second batch. Place both batches in a large bowl and mix until incorporated.
3. Allow the mixture to cool overnight and set.

For the strawberry sauce

1. Boil strawberries, maple and water for 10 minutes.
2. Add the agar-agar, simmer for 3 minutes and allow to cool in the fridge.
3. Puree mixture until smooth.

To serve, place cupcakes on top of the strawberry sauce, and then top with frosting. If you like, add fruit and edible flowers.