



Vegan salted caramel cupcakes

MAKES 12 PREP 25 mins COOK 30 mins DIFFICULTY More effort Vegan

These moreish cupcakes are the perfect blend of salty and sweet, and will be a hit with vegans and non-vegans alike!

What you'll need

- 12 Dr. Oetker White Muffin Cases

- 250g dairy-free soya yogurt

- 1 tsp apple cider vinegar

- 150g caster sugar

- 75ml sunflower oil

- ½ tsp Dr. Oetker Madagascar Vanilla Extract

- 1 tsp Dr. Oetker Bicarbonate of Soda

- 150g self-raising flour

- 25g Dr. Oetker Fine Dark Cocoa Powder

- ½ tsp salt

For the salted caramel sauce

- 5 tbsp maple syrup

- 60g coconut cream

- 2 tbsp dairy-free milk

- ½ tsp sea salt

For the icing

- 150g vegan butter/margarine, solid rather than spreadable

- 300g icing sugar

- 1½ tsp Dr. Oetker Caramel Flavour

For the decoration

- 25g Dr Oetker 72% Extra Dark Chocolate



Method

1. Heat the oven to 190C/170C fan/gas 3. Line a 12-hole muffin tin with the Dr. Oetker White Muffin Cases. Combine the yogurt and vinegar, then set aside. In a large mixing bowl, combine the sugar, oil and Dr. Oetker Madagascar Vanilla Natural Extract. Fold through the yogurt mixture, then sift over the Dr. Oetker Bicarbonate of Soda, flour, Dr. Oetker Fine Dark Cocoa Powder and ½ tsp salt. Mix into a smooth batter, then divide evenly between the cases and bake for 20 mins until golden and the sponge springs back when touched. Leave to cool for 10 mins, then transfer to a wire rack to cool.



Tip from Dr. Oetker

To avoid a cake that's too dense, try stirring the wet and dry ingredients until they are just combined.



Tip from Dr. Oetker

Forget what you know about whipping air into cake batter to make it light and fluffy as that trick doesn't work with vegan baking!



Tip from Dr. Oetker

It's always best to fill the cupcake cases two-thirds full - too much will cause them to rise above the top, and too little won't give you those big, fluffy cupcakes we all love!

2. To make the salted caramel sauce, set a heavy-based saucepan over a medium heat and add the maple syrup, coconut cream, dairy-free milk and ½ tsp sea salt. Stir continually until the ingredients have melted together and the sauce begins to thicken. Bring to a simmer and allow to bubble for 2 mins, until golden in colour. Remove from the heat and leave to cool and thicken.



Tip from Dr. Oetker

Bored of waiting for butter to soften? A dairy-free butter alternative is much softer and can be used straight from the fridge.

3. For the icing, add the vegan butter to a large bowl and beat with an electric whisk for about 5 mins. Add half the icing sugar, along with the Dr. Oetker Caramel Flavour, then continue to mix until smooth. Add in the rest of the sugar, then beat again for 1-2 mins until pale and fluffy. Transfer to a piping bag fitted with a star nozzle.

4. When ready to assemble, scoop out a small hole in the centre of each cake, then spoon in a little of the salted caramel sauce. Pipe icing swirls on top of each cake, then drizzle with some of the remaining salted caramel sauce. To decorate, take a vegetable peeler or grater and shave a little Dr. Oetker Extra Dark Chocolate over the top of each cake.