



truwhip

Double Chocolate Cupcakes with Whipped Topping

Serves: 12 | Prep Time: 30 min

Directions

1. Preheat the oven to 350F degrees. Line a muffin pan with 10 - 12 paper liners. Set aside.
2. In a large bowl, combine gluten-free flour, special dark cocoa powder, coconut sugar, baking soda, baking powder and Himalayan salt. Whisk until combined.
3. Then add the almond milk, avocado oil, coffee and vanilla. Mix well until smooth.
4. Use a cupcake scooper to add batter into each paper liner filling almost to the top. Place into the oven for 15 to 18 minutes or until a toothpick inserted in the middle comes out clean in the center. Remove cupcakes from the oven to cool completely.
5. In a medium size bowl, prepare Truwhip Original Whipped Topping then add 2 drops of orange food coloring, mix until combined. You can also add additional food coloring to deepen the color if desired.
6. Add Truwhip to a piping bag with your favorite decorating tip. Add frosting to each cupcake. You can also add a nondairy chocolate spider web, jimmies or favorite decorations. Enjoy!

Ingredients

Cupcake Ingredients:

- 1 cup of gluten-free all-purpose flour
- 1 cup of coconut sugar
- 1/3 cup of special dark cocoa powder
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of Himalayan salt
- 2/3 cup of almond milk
- 1/2 cup of brewed coffee, or a coffee of your choice
- 1/4 cup of avocado oil
- 1 teaspoon of vanilla extract

Frosting Ingredients:

- 2 cups of Truwhip Original Whipped Topping
- 2 drops of orange food coloring, (or as desired to deepen the color)
- Fall Jimmies