

Jill's Joyful Kitchen



Crème-Filled Chocolate Cupcakes with Chocolate Ganache

Makes approx. 12 cupcakes or 30 mini cupcakes

1 ½ cup all purpose flour or gluten-free flour*
1 cup organic cane sugar
1/3 cup cocoa powder
½ teaspoon sea salt
1 teaspoon baking soda
1 tablespoon apple cider vinegar
1 teaspoon pure vanilla extract
1/3 cup virgin coconut oil, melted
1 cup coconut water, or coffee, or water

Crème Filling/Frosting

1 cup Spectrum shortening or other non hydrogenated vegetable shortening
3 cups powdered sugar
1 teaspoon pure vanilla extract
3-5 tablespoons non-dairy milk (soy, almond, cashew, coconut, etc)

Chocolate Ganache Topping

1 cup dairy-free chocolate chips
¼ cup full-fat coconut milk mixed well (the kind in the can)
1 teaspoon coconut oil

Preheat oven to 350 degrees. Place cupcake liners in a 12 cupcake muffin tin.

Mix the dry ingredients in a large bowl. Stir well with a wire whisk to sift. In a smaller bowl, whisk together the wet ingredients. Pour the wet ingredients into the dry and whisk until well blended.

Scoop the batter into the muffin tin 2/3 full. Bake for 18-20 minutes (10-12 minutes for mini cupcakes). You can also test with a toothpick...insert a toothpick and when it comes out clean the cupcakes are done. Gluten-free cupcakes may need to cook a few minutes longer. Cool completely on a rack.

To make the crème-filling, use a mixer to whip the shortening until creamy. Add the powdered sugar one cup at a time alternating with the non-dairy milk until a creamy, spreadable consistency. Blend in the vanilla until fluffy.

Fill a pastry bag fitted with a Bismark tip and pipe into the center of the cooled cupcakes a bit of the frosting. Hint: you've filled it enough when the cupcake bulges and rises slightly.

Prepare the ganache: Place the chocolate chips in a small glass bowl and microwave for 30 seconds. Stir until mostly smooth. The chips do not need to be fully melted, just soft. Stir in the coconut milk and whisk well until smooth. Whisk in the coconut oil until silky and shiny.

Frost each filled cupcake with the ganache topping. Use the crème filling in the pastry bag to pipe loops on your cupcakes.

*Substitute gluten-free flour if desired but add in $\frac{3}{4}$ teaspoon xanthan gum. I like Bob's Red Mill All-purpose GF Flour.

