Simple, Healthy, and Delicious Recipes!

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Vegan Coconut Cupcakes

It can be a challenge to find a quality low-fat coconut dessert, but this one will satisfy your sweet tooth and not leave you feeling guilty in the morning. It's also vegan, so it makes a nice one-size-fits-all treat for your guests. And the chef in this video is so likeable that you may want to make it tonight!

Vegan Coconut Cake and Cupcakes Recipe
Yields: 12 cupcakes or one 9 inch round

Ingredients:
1 ½ cups all-purpose flour
2 tsp. baking powder
½ tsp. salt
¾ cup granulated sugar
¼ cup Earth Balance Margarine
¼ cup coconut flakes
¾ cup coconut milk
¼ cup applesauce
1 tbsp. white vinegar
½ tsp. vanilla extract

Preparation Process:
1. Preheat oven to 350 degrees Fahrenheit.
2. In a larger mixing bowl, cream together Earth Balance Margarine and granulated sugar with an electric mixer
3. Next, mix in coconut milk, applesauce, white vinegar, and vanilla extract
4. In a separate bowl, whisk together all-purpose flour, baking powder and salt
5. Add the wet ingredients to the bowl with the dry ingredients and mix until well combined
6. Bake for 20 -- 25 minutes for cupcakes and 25 -- 30 minutes for cakes.

Vegan Coconut Buttercream and decoration

Ingredients:
¼ cup Earth Balance Margarine
¼ cup vegetable shortening
1 3/4 cup powdered sugar
1 tbsp. coconut milk
1 cup coconut flakes

Preparation process
1. Use an electric mixer to cream together Earth Balance Margarine and vegetable shortening
2. Continue to mix while adding in powdered sugar.
3. At the end, mix in coconut milk until smooth.
4. Use the prepared mixture to frost a cooled cake or cupcakes
5. Lightly press coconut flakes onto the frosting

Bonus Items

If you want to watch the video again, click here.