# VEGAN BEET CUPCAKES

## INGREDIENTS

1 medium beet

1 cup unsweetened vanilla almond milk

1 tsp white or apple cider vinegar

3/4 cup raw turbinado OR granulated sugar

1/4 cup avocado or melted coconut oil

2 tsp pure vanilla extract

1 heaping cup whole-wheat pastry flour or unbleached all-purpose flour

1/2 scant cup unsweetened cocoa powder (plus more for topping)

1 tsp baking soda

1/2 tsp baking powder

1 pinch salt

## DIRECTIONS

Preheat oven to 375 degrees.

Remove the stem and most of the root from your beets, and scrub and wash them until clean.

Wrap beets in foil, drizzle on a bit of oil, wrap tightly, and roast for one hour or until tender.

Place in a bowl and put in fridge to cool to room temperature.

Once cooled, either finely grate or puree beets in a small blender (adding orange juice or water to encourage mixing).

Measure out 1/2 cup and set aside. Reserve the rest for things like beet hummus!

Line a muffin pan with paper liners.

Whisk together the almond milk and vinegar in a large bowl, and set aside for a few minutes to curdle. Add the sugar, oil, vanilla extract, and 1/2 cup beets and beat until foamy.

Add the flour, cocoa powder, baking soda, baking powder, and salt to a sifter and slowly sift it into the wet ingredients while mixing. Beat until no large lumps remain.

## DIRECTIONS CONTINUED...

Pour batter into liners, filling 3/4 of the way full.

Bake 22 to 25 minutes, or until a toothpick inserted into the center comes out clean.

Transfer to a cooling rack and let cool completely.

Do not try and unwrap them or they'll stick to the wrapper.

ENJOY!