

Black, Bleeding Vegan Halloween Cupcakes

Ingredients

- 2/3 cup soymilk (or other plant-based milk)
- 1 tbsp. distilled white vinegar
- 1 2/3 cup all-purpose flour
- 2/3 cup cane sugar
- 1 tbsp. baking powder
- ½ tsp. baking soda
- 1 ½ tbsp. activated charcoal
- Pinch of salt
- 1/3 cup vegetable oil
- 4 tbsp. aquafaba (liquid from chickpea can)
- 1/3 cup water
- 2 tsp. vanilla extract
- 6 tbsp. raspberry jam

For the Frosting

- ¼ cup vegan butter at room temperature
- ¼ cup vegetable shortening
- 3 cups powdered sugar
- 2-3 tbsp. activated charcoal
- 1 tsp. vanilla
- 3 tbsp. soymilk (or other plant-based milk)

Steps

1. Preheat the oven to 350°F (175°C). Line 12 cupcake wells with paper cupcake cups and set aside. Add the soymilk and vinegar in a cup, and stir. Set aside.
2. Sift the flour, and add to a large mixing bowl along with the sugar, baking powder, baking soda, activated charcoal and salt. Whisk well, then add the soymilk, vegetable oil, aquafaba, water, and vanilla, and combine. Fill the cupcake cups most of the way to the top, and bake for around 25 minutes, or until a toothpick inserted in the center of the cupcake comes out clean. Once they're baked, take out of the oven and allow to cool fully.
3. Once the cupcakes are cooled, use a sharp knife to cut a circle in the middle of each cupcake, about one inch in diameter. Inside the hollow, spoon about ½ tablespoon of raspberry jelly, and the gently press the top of the cupcake back over the jelly. Complete with every cupcake, and store into the fridge until ready to frost.



4. Make the frosting by adding the vegan butter and vegetable shortening to a stand mixer. Slowly add the activated charcoal and powdered sugar, until well combined. Next add the vanilla and soymilk, one tablespoon at a time, until it's reached the right texture.

5. Use a piping bag to pipe the frosting over the tops of the cupcakes, making sure to cover the cut part housing the jelly. For an extra Halloween touch, top with a decorative plastic spider ring! Store in the refrigerator until serving.