

VEGAN GLUTEN FREE BLUEBERRY CUPCAKES

INGREDIENTS

BATTER:

150g Wheat flour
30g Almond flour
30g Sugar
6g Baking powder
120g Natural soy milk
30g Maple syrup
150g Vegetable oil
1 tsp Lemon juice
80g **DLA Blueberry
Filling & Topping**

TOFU CREAM:

300g Tofu
30g Maple syrup
80g **DLA Blueberry
Filling & Topping**

TOPPING

60g **DLA Blueberry
Filling & Topping**

METHOD:

PREP:

-Preheat oven to 180°C.
-Drain the tofu. Wrap the tofu in a kitchen towel, put in a heat-resistant plate and microwave at 600W for 3 minutes. Remove from the microwave and place a weight on top of the tofu (a water bottle can work) for 10 minutes. Drain well and let cool.

1. Make tofu cream. In a bowl, put together drained tofu, maple syrup and DLA blueberry filling & topping and blend until it becomes smooth.

2. Make the batter. In a separate bowl, put rice flour, almond flour, sugar, baking powder and mix using a wire whisk.

3. In another separate bowl, put soy milk, maple syrup, vegetable oil, lemon juice and mix well until smooth.

4. Add mixture number 3 to mixture number 2 and mix. Add DLA blueberry filling & topping and fold using rubber spatula. Pour the final batter into lined muffins tins.

5. Bake in a pre-heated oven at 180°C for 20 minutes. Cool down muffins after baking.

6. When the muffins cooled down, decorate top with tofu cream and DLA Blueberry filling & topping.

Enjoy!

FEATURED PRODUCT



Blueberry
Filling & Topping