

## moist-vegan-cupcake-recipe

Moist Vegan cupcakes recipes.

This is an Awesome Moist Chocolate Vegan Cupcake Recipe:

First Preheat oven to 350f

Then get together your dry ingredients in a bowl.

1 1/2c flour

1c sugar

1tsp baking soda

1tsp salt

1/3c cocoa powder

Mix the dry ingredients together quickly with a fork.

Then get together the wet ingredients in a larger bowl.

ALWAYS put the wet ingredients in the larger bowl because you will be adding the dry to the wet slowly.

1/2c oil

1tbl spoon flax seed oil (totally optional)

1c h2o (that would be WATER! =)

1tsp vanilla extract

1tbls vinegar

Mix the wet ingredients together briefly

and then start to add the dry ingredients slowly.

Fill your favorite cupcake cups.

Check at the 18 to 20m mark

Usually takes around 25m and this recipe produces about a dozen moist vegan cupcakes.