

## Crazy Cupcakes - No Eggs, Milk or Butter

### Ingredients

#### Dry

- 1 1/2 cups flour (all-purpose)
- 3 tablespoon cocoa (unsweetened)
- 1 cup sugar (all purpose sugar - Granulated Pure Cane Sugar)
- 1 teaspoon baking soda (make sure your baking soda is fresh)
- 1/2 teaspoon salt

#### Wet

- 1 teaspoon white vinegar
- 1 teaspoon pure vanilla extract
- 5 tablespoon vegetable oil (or canola)
- 1 cup water

### Directions (picture tutorial above)

Preheat oven to 350 degrees F. Line a standard size muffin tin with cupcake liners. \*You may want to lightly spray top of muffin tin with non-stick cooking spray to prevent sticking.

In a large bowl mix all of the dry ingredients (flour, cocoa, sugar, baking soda and salt), mix well. Next, make 3 depressions in dry ingredients - two small, one larger. Pour vinegar in one depression, vanilla in the other and the vegetable oil in third larger depression. Pour water over all. Mix well until smooth.

Fill each cupcake liner 3/4 full with batter. Place on middle rack of oven and bake for 15 to 20 minutes. Be sure to check cupcakes with a toothpick in the center to make sure it comes out clean. Each oven bakes at different rates, adjust baking times accordingly.

When ready, remove from oven, allow to cool for a minute or two then remove from tin and place on cooling rack. When cooled, top with your favorite frosting or dust with powdered sugar. Enjoy!

Recipe makes 12 standard size cupcakes.

Store in a sealed container.

### **FROSTING:**

- Most ready made frosting in the baking aisle at grocery stores are dairy free and are a good option if you don't want to make your own. Be sure to read the label for food allergies.
- For a **dairy free frosting recipe**, head over to Oh She Glows for a simple 2-ingredient chocolate fudge frosting recipe.
- For a great easy chocolate frosting (my favorite) head over to THE YUMMY LIFE, for a ONE MINUTE FROSTING recipe.

### **Tip**

All of my Crazy Cake recipes can be found [here](#), and each can be made into cupcakes by simply mixing the batter in a bowl and following the directions above.

### **Comments**