



truwhip

Vanilla Cupcakes with Whipped Cream Frosting

Serves: 12 | Ready: 45 min

Prep Time: 20 min | Cook Time: 45 min

Directions

1. Preheat the oven to 350F. Line a cupcake pan with 12 cupcake liners and set aside.
2. In a large size bowl, add the wet ingredients and mix well.
3. In a medium size bowl, mix together the dry ingredients then sift the flour mixture into the bowl with the wet ingredients and stir or whisk to combine until there are no lumps.
4. Distribute the mixture evenly in the cupcake liners about 3/4 full then bake for 22-25 minutes until a toothpick inserted in the center comes out clean. Remove from the oven and add to a wire rack to cool completely before frosting.
5. In a small bowl, add water and whisk gelatin and water together until all gelatin is absorbed. Set mixture aside to sit for 5 minutes. Combine the Truwhip Original Whipped Topping, organic powdered sugar in a large chilled metal bowl that was refrigerated overnight. Use an electric mixer to combine until the mixture is thickened. Try not to over mix. If the gelatin solidified add to a saucepan and melt for 5 seconds, but not too warm then add to the mixture. Use an electric mixer to combine the gelatin until smooth. Slowly increase speed to medium/high until you reach stiff fluffy peaks. Pipe cooled cupcakes add Jimmie's and enjoy!

Ingredients

Wet Ingredients:

- 1 1/2 cups nondairy almond milk
- 1 1/4 cup of organic sugar or coconut sugar
- 1/3 cup of vegetable oil
- 2 teaspoons of white wine vinegar
- 2 teaspoons of vanilla extract

Dry Ingredients:

- 2 1/2 cups of gluten free all-purpose flour
- 2 1/2 teaspoons of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of xanthan gum, (if it's an ingredient in the flour you can omit).

Whipped Cream Frosting:

- 1 1/2 cups of Truwhip Original Whipped Topping, cold (add a little more according to consistency)
- 1/2 cup of organic powdered sugar
- 1 1/2 tablespoon of water
- 1 teaspoon of unflavored gelatin