

The logo for Truwhip, featuring the brand name in a lowercase, rounded, purple font.

Red Velvet Cupcakes

Serves: 12 | Prep Time: 45 minutes



What You'll Do

-Preheat oven to 350F. Line a 12-cup muffin pan with paper liners. Set aside.

-In a small bowl, combine unsweetened almond milk & vinegar. Let sit for 3 mins until it curdles. Set aside.

-In a large bowl, add flour, cornstarch, cacao powder, organic sugar, baking powder & Himalayan salt. Whisk ingredients.

-Add applesauce, oil, vanilla extract, red food coloring & vegan buttermilk mixture. Mix until combined. Fill cupcake liners $\frac{3}{4}$ full. Bake for 20-25 mins or until a toothpick comes out clean.

-Spread or pipe 4 to 5 tablespoons of Truwhip Skinny to the cooled cupcake. (You can also use 1 teaspoon of unflavored gelatin to thicken whipped topping according to directions on packaging). Add Jimmie's & freeze for 5 minutes.

-Serve & enjoy!

What You'll Need

Dry Ingredients:

- 1 $\frac{1}{3}$ cups of gluten-free flour
- $\frac{1}{4}$ cup of cornstarch
- 2 tablespoons of cacao powder
- 1 cup of organic sugar
- 1 tablespoon of baking powder
- $\frac{1}{4}$ teaspoon of Himalayan salt

Vegan Buttermilk:

- 1 cup of unsweetened almond milk
- 2 teaspoons of white distilled vinegar

Wet Ingredients:

- $\frac{1}{2}$ cup of canola oil
- $\frac{1}{4}$ cup of unsweetened applesauce
- 2 teaspoons of vanilla extract
- 1 tablespoon of vegetarian red food coloring
- Truwhip Skinny Whipped Topping

