

# PEANUT BUTTER CUPCAKES

ADAPTED BY SEANA FROM VEGAN CUPCAKES TAKE OVER THE WORLD

## INGREDIENTS:

- 180ml soy milk (3/4 cup)
- 2tsp apple cider vinegar
- 150g peanut butter
- 80ml vegetable oil
- 100g sugar
- 1 tsp vanilla extract
- 2 tbsp treacle
- 170g self raising flour, 100g wholemeal 70g white
- 1/4 tsp salt

## DIRECTIONS

1. Preheat oven to 180 degrees C and line a muffin pan with liners.
2. Stir vinegar into soy milk and set aside to curdle.
3. Cream peanut butter, treacle, oil, sugar and vanilla extract until smooth.
4. Pour in soy milk mixture and stir together.
5. Sift and gently mix in the flours and salt until just combined.
6. Pour into liners and bake for 15 - 20 minutes.

A TERRIFIC RECIPE TO KNOCK UP  
WHEN YOU'VE RUN OUT OF EGGS OR  
IF YOU ARE LOOKING FOR VEGAN  
RECIPES.

THE ONLY DOWNER BEING THAT  
THEY CAN'T BE TAKEN TO SCHOOL.

