

# VEGAN S'MORES CUPCAKES

From the Kitchen of: Sean Reynolds, Senior Analyst, OSI

**Preparation Time:** 40 minutes | **Cook Time:** 20 minutes | **Yield:** 12 cupcakes

**Common Allergens:** Wheat

"These cupcakes are the perfect combo of a graham cracker crust, a decadent chocolate cake, and a fluffy 'marshmallow' topping – even better than the s'mores they're based on!" say recipe author, Sean, who first made these plant-based cupcakes to enter into a baking competition while living at a research facility in Puerto Rico. "Two of the people living there were vegan and helped me figure out how and what to substitute for my non-vegan cheesecake crust, cake batter, and meringue recipes... which really wasn't difficult at all!"



Sean suggests using reusable silicone muffin or cupcake wrappers to reduce waste when baking cupcakes!

## INSTRUCTIONS:

### MAKE THE GRAHAM CRACKER BOTTOMS:

- Combine the melted vegan butter and graham cracker crumbs. Stir the mixture well.
- Add the white sugar and stir again.
- Press 1 Tablespoon of the graham cracker mixture into the bottom of each cupcake wrapper.

### MAKE THE CUPCAKE BATTER:

- Whisk together the flour, cocoa powder, sugar, baking soda, and salt.
- In another bowl, whisk together the water, vegetable oil, vinegar, and vanilla extract.
- Add the wet ingredients to the dry and fold them together until the batter is smooth.
- Fill each cupcake wrapper half-full with batter (about 1/4 cup in each).
- Bake the cupcakes for approximately 20 minutes. Allow the cupcakes to cool completely before frosting.

### MAKE THE FROSTING:

- Combine the vegan butter and shortening with about 1 cup of powdered sugar. Mix this well.
- Add the vanilla extract and remaining powdered sugar, and beat until the frosting is creamy but beginning to get stiff. Add more sugar if needed to reach desired consistency. Set aside.

## INGREDIENTS:

### FOR THE CRUST:

- 1 to 1 1/2 cups graham cracker crumbs
- 4 Tablespoons vegan butter, melted\*
- 1/4 cup white sugar

### FOR THE CUPCAKES:

- 1 1/2 cups all purpose flour
- 6 Tablespoons vegan cocoa powder
- 1 cup white sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup warm water
- 1/3 cup vegetable oil
- 1 Tablespoon white vinegar
- 1 1/4 teaspoons vanilla extract

### FOR THE FROSTING:

- 4 Tablespoons vegan butter
- 4 Tablespoons vegan shortening (e.g., Crisco)
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

### FOR THE GANACHE:

- 1/3 cup vegan chocolate chips
- 2 Tablespoons vegan butter
- 1/2 teaspoon vanilla extract

### MAKE THE GANACHE:

- Melt the chocolate, butter, and vanilla in the microwave for approximately 30 seconds. Mix this well.

### ASSEMBLE:

- Once the cupcakes have cooled, frost each one, then drizzle with ganache. Finally, sprinkle them with more graham cracker crumbs!
- Serve and enjoy!



### NOTES:

This recipe also works well with non-vegan shortening and butter!

## PLANT-BASED BAKING TIP FROM VEGMICHIGAN:

"Eggs are tricky to substitute because they serve different purposes in baking, including moisturizing, rising, and binding. Sometimes you can swap out eggs for bananas, applesauce, flaxseeds soaked in water, or a vegan "egg" product such as Ener-g or Just Egg. Aquafaba (the water from cooked chickpeas) can be used as an egg replacer in many applications, but the ratio varies, as well as the technique for preparing it. Baking soda and vinegar can give rise to baked goods such as cakes. It's not always a one-to-one replacement of eggs for a substitute, though, so look for vegan recipes (like this one!) that are formulated without the need for eggs to achieve the best results."