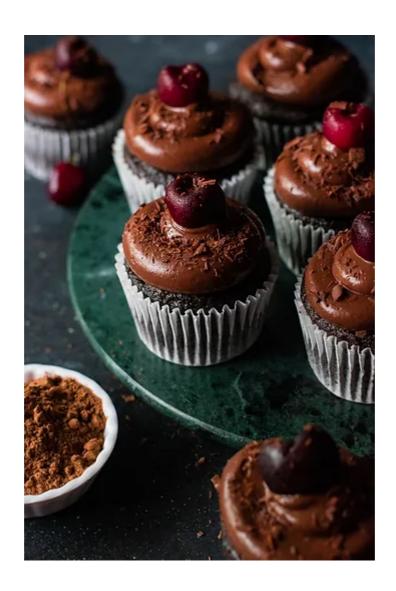
Vegan Dark Chocolate And Cherry Cupcakes

These cupcakes are so unbelievably moist and soft, filled with a delicious cherry filling and topped with a luscious dark chocolate ganache. These are super easy to make and the best part is that these are vegan! Let's talk about the ingredients first:



- Oil: You can use any flavorless oil like sunflower oil or vegetable oil.
- Coffee: Coffee just deepens the chocolate flavor. You cannot taste the coffee at all. But if you still don't want to use it just use some hot water instead.
- Vegan yoghurt: It adds a lot of moisture to the cake and also holds the crumbs together by replacing the
 eggs.
- **Vinegar**: It will help to activate the baking soda and make the cake fluffy.
- **Vanilla**: Please don't use artificial vanilla or vanilla essence. I would highly recommend using a good quality vanilla extract. It makes a difference trust me.
- Dark chocolate: Use a good quality dark chocolate. Anything more than 50% will work. It's going to give you a deep and intense chocolate flavor. Just don't go too dark or the frosting will taste bitter as it does not have any added sugar.
- Coconut milk: Please make sure that you use canned coconut milk and not the one that you get in a
 carton for the ganache.
- Cherries: For the filling, you can use fresh or frozen cherries.





Servings: 12-14

Ingredients:

For dark chocolate ganache:

- Dark chocolate 250g
- Canned coconut milk 250ml

For chocolate cupcakes:

- Oil 160ml
- Granulated sugar 182g
- Strong hot coffee 96ml
- Vegan milk 160ml
- Vegan yoghurt 72ml
- Vinegar 2 tsp
- Vanilla extract 1 tsp
- Cocoa powder 56g
- Flour 240g
- Baking powder 1 tsp
- Baking soda 1 tsp
- Salt 1/4 tsp

For cherry filling:

- Cherries 180g
- Sugar 45g

• Fresh cherries to add on top (optional)

Instructions:

For dark chocolate ganache:

- 1. Roughly chop up the dark chocolate and add it to a bowl.
- 2. Heat the coconut milk on the stove or in the microwave until it's steaming hot. Then pour it on top of the chopped chocolate and let it sit for 2 minutes. Then give it a good mix with a spoon or a whisk until the chocolate is fully melted and everything is well combined and smooth. If the chocolate does not melt completely, you can heat the mixture a bit more till it's fully melted.
- 3. Let the mixture come to room temperature and then place it in the refrigerator for 2 hours (give it a mix after every 30 mins) or overnight so that it thickens.

For chocolate cupcakes:

- 1. To a large bowl, add in the oil along with the sugar and whisk using a hand whisk till it's well combined.
- Add in the strong hot coffee, vegan milk (I used soy milk), vegan yoghurt, vinegar and vanilla. Whisk everything together until it's well combined and smooth.



- 3. Now, sift in the cocoa powder, flour, baking powder, baking soda and salt.
- 4. Whisk everything together gently until it's just combined and smooth. But be careful not to overmix the batter.
- 5. Preheat the oven to 160°C/320°F and line a cupcake tray with 12 cupcake liners.
- 6. Fill the cupcake liners 3/4 of the way with the batter using an ice cream scoop or a spoon and bake for 20-22 mins or until a toothpick inserted comes out clean.
- 7. Let the cupcakes cool in the tin for 5 mins then transfer them onto a cooling rack to cool completely.

For cherry filling:

- 1. Finely chop the cherries. To a heavy bottom saucepan, add the chopped cherries along with the sugar.
- 2. Place the saucepan on medium-high heat and let the cherries cook for 5-10 minutes. Stir occasionally so that the bottom does not burn and everything cooks evenly. You will notice that the cherries have released a lot of liquid.
- 3. Once most of the liquid is cooked off and the mixture is thickened, take it off the heat.
- 4. Transfer it to a separate bowl and allow it to cool completely.

For assembly:

- 1. Using an apple corer or a spoon, make a little hole at the center of each cupcake.
- 2. Place the cherry filling into a piping bag and snip the tip. Fill the holes that we created with the cherry filling.
- 3. Place the chocolate ganache into a piping bag fitted with a round nozzle (or any nozzle of your choice).
- 4. Pipe a swirl of ganache on top of each cupcake.
- 5. Top each cupcake with a fresh cherry and some chocolate shavings. Serve and enjoy!

6. Keep the cupcakes refrigerated.

