

# Mocha Hazelnut Cupcakes (egg free and dairy free)

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*Moist hazelnut coffee cupcakes with an oozing nutella sauce. Sealed with indulgent mocha chocolate ganache frosting they are rich and decadent with a soft melt in the mouth texture.*

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## Ingredients

### Cupcakes

- 280g self raising flour
- 80g roasted hazelnuts, ground into a fine crumb
- 2 tsp baking powder
- ½ tsp bicarbonate soda
- 1 tbsp instant fine espresso powder
- 200g light brown sugar
- 200g dairy free / dairy full fat yoghurt, room temp
- 110ml vegetable oil
- 180ml dairy / dairy free milk, room temp
- 1 tsp apple cider vinegar

### Filling

- 90g dairy free milk
- 150g chocolate hazelnut spread e.g. plant based nutella

## Instructions

1. Start by making the cupcakes.
2. Mix together milk and vinegar and set aside for 10 minutes, until it starts to thicken and form a single cream consistency - this will be our buttermilk. Add in the remaining wet ingredients and mix until well combined.
3. Using a sieve, sift in the dry ingredients.
4. Gently mix until JUST combined. Set aside to rest for 30 minutes while the oven preheats.
5. Preheat the oven to 200 C Fan. Line a 6 inch jumbo muffin pan (9 cm x 4.5cm) with liners
6. Use an ice cream scoop or large spoon to divide the batter evenly among lined muffin cups, filling them right to the top.
7. Bake at 200 C for 5 minutes. Then, with the oven door still closed, reduce the oven temperature to 170 C and bake for another 13-15 minutes until a skewer inserted into the center comes out clean.
8. Whilst the muffins are cooling make the filling.
9. In a jug, heat the milk until warm. In a separate bowl heat the chocolate hazelnut spread until melted. Pour the warm milk into the

## **Ganache Frosting**

- 200g dark chocolate (high quality, at least 60% cocoa)
- 200g dairy free / dairy double cream
- 2 tsp instant fine espresso powder
- 1 pinch salt

spread and mix until smooth and combined.

10. Next make the frosting. Heat the cream until just boiling.

11. Put the chocolate and espresso powder in the bowl of a stand mixer and then pour the hot cream over chocolate and make sure it's completely covered. Let stand 5 minutes.

12. Attach paddle attachment and mix at low speed until cream, coffee and chocolate are combined.

13. Let mixture cool at room temperature.

14. Add a pinch of salt and then attach the whisk attachment to the mixer.

15. Mix on medium until all the ingredients are incorporated, then turn the mixer up to high for 2-3 minutes, until ganache is light and fluffy.

16. Once the cupcakes are cool remove the centre of each muffin and fill with the nutella.

17. Seal with the ganache frosting.

## **Notes**

All ingredients at room temp unless otherwise stated.

Use a yogurt and milk high in protein for best results (I used soya)

