

Gingerbread Latte Cupcakes



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soft and fluffy with a tender crumb, perfectly spiced and filled with a gooey coffee caramel.

Ingredients

Cupcakes

- 280g self raising flour
- 2 tsp baking powder
- ½ tsp bicarbonate soda
- 200g light brown sugar
- 200g dairy free / dairy full fat yoghurt, room temp
- 110ml vegetable oil
- 120ml dairy / dairy free milk, room temp
- 1 tsp apple cider vinegar
- 2 tsp gingerbread spice mix
- 2 tbsp molasses or black treacle

Filling

- 60g syrup (e.g. maple, honey or agave)
- 150g smooth runny nut butter (e.g. almond or peanut)
- 2 tbsp coconut oil, melted
- 1 shot espresso

Coffee Buttercream

Instructions

1. Start by making the cupcakes.
2. Mix together milk and vinegar 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, mix together the nut butter and syrup. Slowly add the coconut oil and espresso, mixing until you have a smooth caramel consistency. (depending on the nut butter you are using, you may need more or less coconut oil so add slowly until you have the desired consistency)

- 200g dairy free butter, soft room temp
- 400g icing sugar
- 1 shot of espresso, room temp

10. Next make the frosting.

11. Next make the buttercream. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.

12. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.

13. Add in the espresso shot and beat again until combined. Cover with plastic wrap to prevent crusting and set aside until ready to use.

14. Once the cupcakes are cool remove the centre of each muffin and fill with the caramel.

15. Seal with the frosting.

Notes

All ingredients at room temp unless otherwise stated.

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

