

Tiramisu Caramel Cupcakes



Author: recipebyrosie

Coffee soaked sponge filled with gooey coffee caramel topped with a mascarpone style frosting and of course a dusting of cocoa powder.

Ingredients

Caramel

- 150g nut butter (almond, peanut or cashew)
- 60g maple / agave / fruit syrup
- 2 tbsp coconut oil
- 2 tsp instant coffee dissolved in 2 tbsp boiling water

Cream frosting

- 150 g silken tofu, room temperature**
- 20g cornflour
- 120 g dairy free full fat cream cheese, room temp
- 80 g icing sugar
- 1 teaspoon vanilla extract

Sponge

- 280g self raising flour
- 2 tsp baking powder
- ½ tsp bicarbonate soda

Instructions

1. Start by making the cream.
2. Blend the cream cheese, vanilla extract and tofu together in a high speed blender until smooth.
3. Transfer to a bowl and then sift in the sugar and cornflour. Mix until thick and combined. Pop into the fridge.
4. Next make the cupcakes. Mix together milk and vinegar then add in the remaining wet ingredients.
5. Using a sieve, sift in the dry ingredients.
6. Gently mix until JUST combined. Set aside to rest for 30 minutes while the oven preheats.
7. Preheat the oven to 200 C Fan. Line a 12 hold 6 inch jumbo muffin pan (9 cm x 4.5cm) with 6 liners (leave a gap between each cupcake for good airflow and help even out heat distribution)
8. Use an ice cream scoop or large spoon to divide the batter evenly among lined muffin cups, filling them right to the top.
9. 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.
10. Brush the cupcakes with the coffee and leave to cool.

- 100g caster sugar
- 100g light brown sugar
- ½ teaspoon salt
- 200g dairy free / dairy full fat yoghurt
- 2 tsp vanilla extract
- 60ml vegetable oil
- 50g dairy / dairy free butter, melted
- 180ml dairy / dairy free milk
- 1 tsp apple cider vinegar
- 1 - 2 tbsp instant coffee (adjust to your taste or use decaff)

Coffee Soak

- 1 tbsp instant coffee dissolved in 200ml hot water

Notes

** can sub for mascarpone if not dairy free

11. Make the caramel by combining the ingredients (you can heat your nut butter slightly to make it easier to mix together and also add more coconut oil depending on the brand of nut butter you are using to achieve the desired consistency)

12. Remove the core from each cupcake and fill with the caramel.

13. Gently spread the frosting on top and finish with a dusting of cocoa powder.

