



BLUEBERRY & COCONUT CUPCAKE

Prep. time 10-15 minutes | Cooking time 20-25 minutes | Serves 4+

Our vegan desserts are proving popular! This blueberry and coconut cupcake is another one you can enjoy courtesy of our Creamy Sheese which makes fantastic lactose free toppings with a dreamy, smooth texture. We've also included what's needed to make this recipe gluten free for those with additional dietary requirements!

Ingredients

215 gr golden caster sugar
110 gr plain flour or GLUTEN FREE flour
120 gr dessicated coconut
3 tsp baking powder
1 tsp baking soda
1 tsp apple cider vinegar
130 ml almond milk

For the frosting

400 gr Bute Island Original Creamy Sheese
100 gr blueberry jam

Cooking Method

For the cake

Preheat the oven at 165 degrees, gas mark 4. Line a 12 muffin pan with muffin paper cases. Sift flour, baking powder and baking soda. Put all dry ingredients in a large mixing bowl. Add the vinegar and almond milk. Beat until combined – about 1 min. Divide evenly among the 12 paper cases, fill about 4/5. Bake for about 20-25 minutes, or until a toothpick inserted into the centre comes out clean. They will only have a slight golden colour.

For the frosting

Beat together the creamy sheese and blueberry jam to make a light, fluffy icing. Spoon or pipe onto the cakes. Decorate with a few blueberries or any fancy sugar decoration.

