

Chocolate Avocado Cupcakes

Makes 12 Cupcakes

Ingredients

1½ cups all-purpose flour
¾ cup unsweetened cocoa powder
1 tsp. baking powder
¾ tsp. baking soda
¾ tsp. salt
1 avocado, pitted and peeled
1 cup pure maple syrup
¾ cup plain soymilk
⅓ cup canola oil
2 tsp. vanilla extract

Directions

1. Preheat oven to 350°F. Line 12-cup muffin pan with paper liners. Whisk together flour, cocoa powder, baking powder, baking soda, and salt in bowl. Purée avocado in food processor until smooth. Add maple syrup, soymilk, oil, and vanilla, and blend until creamy. Whisk avocado mixture into flour mixture.
2. Spoon batter into prepared cupcake cups. Bake 25 minutes, or until toothpick inserted into center comes out with some crumbs attached. Cool.