

Compliments of www.secretsofveganbaking.com/hostesscupcake.html Watch the video “How to make a Vegan Hostess Cupcake.”

Vegan Hostess Cupcake

In 2006, I developed a recipe for Vegan Chocolate Cream Cheese Bundt Cake. I brought this cake to every non-vegan party I went to and would hear people say “this cake tastes like a hostess cupcake.” I was fascinated by this because the white filling was tofu cream cheese. Non-vegan eaters will regularly dig out the filling and tell me how it tastes like marshmallow crème. Who knew that when Tofutti cream cheese is baked it changes flavor and consistency. I never eat Tofutti cream cheese on a bagel or bread because it has a weird aftertaste but baked inside a cake it is amazing. I then decided to figure out how to put the Tofutti cream cheese into the center of the cupcake and create a vegan hostess cupcake. It ended up being really easy but I tried to make it more complicated at first. In the end all you do is drop about a Tablespoon of cream into half the chocolate cupcake batter and then cover the cream with the rest of the batter. It’s just that easy.

Ingredients

½ cup expeller pressed canola oil
½ cup brown sugar
½ cup evaporated cane sugar
½ cup plain soymilk
½ cup unsweetened applesauce
½ cup brewed coffee
1 teaspoon vanilla extract
1 teaspoon baking soda
1 teaspoon aluminum-free baking powder
2 teaspoons EnerG egg re-placer powder
1/8 teaspoon salt
1 ½ cups baking flour
6 Tablespoons unsweetened cocoa powder

NOTE: *If you do not have egg replacer powder try the following substitute for this recipe: 2 teaspoons of corn starch plus ½ teaspoon baking powder and ½ teaspoon baking soda*

Filling

¾ cup Tofutti Cream Cheese
2 ½ Tablespoons evaporated cane sugar

Chocolate Ganache:

¾ cup semi-sweet chocolate
2 Tablespoons Earth Balance Margarine
¼ cup powdered sugar
1 tsp vanilla extract
1 Tablespoon soymilk

Directions: Preheat oven to 350°F. Place 12 cupcake tins in a cupcake tray.

Wet Ingredients: Add oil, sugar, applesauce, soymilk, cold coffee and vanilla extract in a bowl. Mix until all ingredients are well integrated.

Dry Ingredients: Whisk together flour, unsweetened cocoa powder, baking soda, baking powder, salt, & egg re-placer powder.

Next: Gradually Add Dry ingredients to Wet ingredients and mix together until combined, but remember do not over mix or your cake will be tough and dry. Set aside. Set up cupcake tray with 12 paper cups. Mix together Tofutti Cream Cheese with sugar. Add two tablespoons of batter, then add 1 tablespoon of Tofutti Cream Cheese Mixture, and cover with batter. Make sure batter only fills the cup ¾ of the way.

Bake 15 – 20 minutes until a cake tester comes out clean. Let cool completely, then cover with ganache icing. Let ganache dry and then cover top with spirals of white icing to look like a hostess cupcake.

Ganache Directions:

Melt chocolate and earth balance margarine in the microwave until smooth. This could take 30 – 60 seconds or more. Then stir in vanilla extract and stir in a ¼ cup of sifted powdered sugar. To make a smooth ganache add soymilk. You may need to add a little more or less but you are looking for a shiny smooth consistency.