

SWEET TEA CUPCAKES with LEMONADE FROSTING (Vegan adapted.
For gluten-free recipe, scroll to bottom)

4 cups sifted cake flour

2 cups sugar

5 tsp baking powder

1 tsp salt ONLY if using real butter (Earth Balance margarine is already quite salty)

2 sticks butter (or non-dairy margarine like Earth Balance Soy Free Buttery Sticks), room temperature

1 cup milk or non-dairy milk, with 1 tsp apple cider vinegar stirred in, room temperature

1/3 cup strong black tea, room temperature

3 eggs plus one egg yolk, room temperature, cracked into a large pourable measuring cup (or EGG SUBSTITUTE; Whisk together 3T aquafaba*, 3T unsweetened applesauce or pumpkin puree, 4T warm water, 3 tsp Ener-G or Namaste Egg Replacer AND 1 tsp. apple cider vinegar)

1 tsp vanilla extract

If making egg-free, first make your *aquafaba* ~ drain a can of organic garbanzo beans (chickpeas) through a strainer into a measuring cup. Rinse strainer and drain the mixture a second time into a small jar with a lid. Make egg substitute above, whisk well and set aside. Refrigerate remaining aquafaba for future use.

Preheat oven 350 degrees, spray a 24-tin cupcake pan with non-stick spray, add paper cupcake liners and spray again. Set aside.

Mix dry ingredients in a mixer, cut in butter, beat until crumbly, stir in milk, tea and vanilla, beat on high and scrape down the bowl until smooth. Add eggs one at a time (or egg substitute) until blended. Beat on high for 30 seconds. Divide into cupcake tins (I use 1/4 cup measure to make sure they're all the same size). Bake for 17 to 22 minutes, until a toothpick inserted into the center of the tallest cupcake comes out clean. Cool in pans for 5 minutes, then turn out onto wire racks to cool fully.

FROSTING

Beat together:

2 sticks butter or Earth Balance Soy Free Buttery Sticks

½ cup Spectrum organic vegetable shortening

Juice and zest of one lemon

A pinch of salt ONLY if using real butter

4 to 5 cups powdered sugar

2 tsp. Lemon extract

After piping frosting onto cupcakes, slice another lemon very thin and cut the slices into quarters. Garnish cupcakes.

GLUTEN FREE:

3 cups sifted gluten-free flour blend (King Arthur GF Multi-Purpose Flour and Authentic Foods ‘Steve’s GF Cake Flour’ are both excellent)

Scant 1 1/2 cups sugar

2 t. baking powder

1 t. baking soda

1 t. salt ONLY if using real butter (Earth Balance dairy-free margarine is already quite salty)

12 T room temperature butter or non-dairy butter like Earth Balance soy-free buttery sticks or Fleischmanns margarine

⅔ cup room temperature milk (or non-dairy milk like soy milk or rice milk) with ½ tsp. apple cider vinegar stirred in

⅓ cup strong black tea, room temperature

4 eggs, room temperature (or EGG SUBSTITUTE: Whisk together 4T aquafaba*, 4T unsweetened applesauce or pumpkin puree, 4T warm water, 4 tsp Ener-G or Namaste Egg Replacer AND 1 tsp. apple cider vinegar)

1 t. vanilla extract

Preheat the oven to 350 degrees. Spray 24-tin cupcake pan with cooking spray, add paper cupcake liners and spray again. Set aside.

If making egg-free, first make your *aquafaba* ~ drain a can of organic garbanzo beans (chickpeas) through a strainer into a measuring cup. Rinse strainer and drain the mixture a second time into a small jar with a lid. Make egg substitute above, whisk well and set aside. Refrigerate remaining aquafaba for future use.

Sift approximately 3 cups of gluten-free blend into a large bowl, then measure 3 cups into the bowl of a stand mixer by spooning the flour into a measuring cup and leveling off the flour before pouring it into the mixing bowl. This step is very important, or your cake will be too heavy. Return any unused flour to the bag.

Add sugar, baking powder, baking soda and salt (if using) and turn the mixer on low to combine dry ingredients. Slowly cut in butter and allow the mixer to run on medium until the mixture becomes crumbly. Slowly add in milk and tea, and mix on high for about 30 seconds. Turn mixer to low and carefully add in eggs one at a time (or egg substitute) and vanilla extract. Scrape down the sides of the bowl, then turn the mixer on high for about 30 seconds more so batter is light and airy. Pour into prepared cupcake tins and bake for 17 to 22 minutes, until a toothpick inserted into the middle of the tallest cupcake comes out very clean. Allow to cool in the pan for 5 minutes, then turn out onto wire racks to cool completely before frosting.

Frosting:

Beat together:

2 sticks butter or Earth Balance Soy Free Buttery Sticks

½ cup Spectrum organic vegetable shortening

Juice and zest of one lemon

A pinch of salt ONLY if using real butter

4 to 5 cups powdered sugar

2 tsp. Lemon extract

After piping frosting onto cupcakes, slice another lemon very thin and cut the slices into quarters. Garnish cupcakes.