

Chocolate avocado cupcakes



Ingredients :

- 374g flour
- 32g cocoa powder
- 3g salt
- 7g baking powder
- 9 g baking soda
- 359g sugar
- 61g unsweetened applesauce (2 apples boiled in water)
- 1 avocado mashed
- 473 ml water
- 30ml white vinegar (2 tablespoon)
- 10ml vanilla

Recipe :

Preheat oven to 175C. Line cupcake pan with liners, In a small bowl, sift together the flour, cocoa powder, salt, baking powder and baking soda. In a large bowl, beat the sugar, applesauce, avocado, water, vinegar and vanilla together, until smooth. Gently mix in the dry ingredients until well combined. Fill the liners about half full. Bake 18-22 minutes or until a tooth pick inserted in the middle comes out clean. Let cool completely before serving. Dust with powdered sugar or top with frosting if desired before serving. Et voilà !