THE J.M. SMUCKER Co

Vegan Sprinkle Cupcakes

Prep Time	Cook Time	Serves	Difficulty
20 mins	22 mins	10	N/A

Ingredients

- **Cupcakes:**
- 1 1/4 cups Robin Hood® Original All Purpose Flour

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- 3/4 cup sugar
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup non-dairy milk such as almond or coconut
- 1/3 cup Canola or Vegetable Oil
- 2 tbsp apple cider vinegar
- 1 tbsp vanilla extract
- 3 tbsp sprinkles
- **Icing:**
- 1/2 cup Shortening
- 2-3 cups icing sugar
- 2-3 tbsp non dairy milk such as almond or coconut
- 1 tsp vanilla extract
- Extra sprinkles for garnish, optional

Directions

Step 2:

Preheat oven to 350°C (175°C). Grease or line 10 muffin pans with liners.

Step 3:

Combine dry ingredients in large bowl. Mix in remaining ingredients until no lumps appear. Pour into prepared pans.

Step 4:

Bake in preheated oven 20-22 minutes or until toothpick inserted in centre comes out clean.

Step 6:

Beat shortening and 1 cup (250mL) of icing sugar on medium speed of electric mixer. Add 1 tbsp (15mL) milk and continue adding additional icing sugar/milk until desired texture is achieved.

Images