



EGGLESS CHOCOLATE CUPCAKES

Yields 15 regular-sized cupcakes

Ingredients

- 1 1/2 cup flour
- 1/3 cup cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sugar
- 1/2 cup vegetable oil
- 1 cup cold water
- 2 teaspoon vanilla extract
- 2 teaspoon white vinegar

Preparation

1. Preheat oven to 325°F. Spray cupcake pans with vegetable oil spray.
2. Combine flour, cocoa powder, baking soda, salt and sugar in a large bowl.
3. Mix the vegetable oil water and vanilla extract in a separate small bowl. Pour into the large bowl containing the dry ingredients. Stir until mixture is smooth and without lumps.
4. Add the vinegar and stir rapidly (you can use a hand mixer) and immediately fill the cupcake pans 2/3 full.
5. Bake in the preheated oven for 15 minutes.
6. Remove from the oven and place the cupcake pans on a cooling rack to completely cool.
7. They are great on their own, but will also work well with different varieties of frosting.

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This recipe was adapted from the [Indian Food Kitchen](#). It was featured on [Gourmeted.com](#) in September 22, 2008:

<http://gourmeted.com/2008/09/22/eggless-chocolate-cupcakes>

Please email us at gourmeted@gmail.com if you have questions. Enjoy and happy eating!