



Vegan lemon and almond cupcakes

Recipe by Angie Boyd

Serves: 12

Cooking: 35min

Difficulty: Easy

Ingredients :

Cupcakes:

- 250g Cake Flour
- 300g Selati Castor Snow
- 10ml Baking powder
- 115g Ground almonds
- 2.5ml Salt
- 400ml Almond milk
- 45ml Soya Flour
- 250ml Canola Oil
- 15ml Lemon zest, grated

Lemon drizzle frosting:

- 250g Selati Icing Snow
- 1 Lemon, juice and zest

Custard filling:

- 250ml Almond milk
- 25g Custard powder
- 40g Selati Castor Snow
- 5ml Vanilla essence
- 15ml Amoretto liqueur

Almond brittle:

- 100g Slivered almonds
- 50g Selati White sugar
- Few drops Lemon juice

Methods :

Cake:

- Sift the all the dry ingredients into a bowl and make a well in the centre.
- Mix the almond milk, lemon zest and oil together.
- Stir the wet mixture into the dry ingredients to form a thick batter.
- Pour the mixture into the prepared cupcake cases and bake until done.
- Remove from the oven and turn out onto a cooling rack to cool. Once cool, slice each cupcake in half.

Custard filling:

- Place 200ml of the almond milk and vanilla in a saucepan and bring to the boil (scald).
- In a bowl, mix sugar and custard powder together with a 50ml of the almond milk to a paste.
- Pour a little of the hot milk into the custard powder mixture and whisk together.
- Return the mixture to the saucepan and cook over a medium heat, stirring continuously with a wooden spoon, until thickened.
- Remove from the heat and add the liqueur.
- Cover with clingfilm while cooling to prevent a skin from forming. Once cooled, place a spoonful of custard into each sliced cupcake.

Frosting:

- Place the sifted icing sugar in a bowl.
- Warm the juice to tepid.
- Add the juice a spoonful at a time, and working from the centre outwards, mix with a wooden spoon until smooth and thin enough to coat the back of the spoon.
- Add the finely grated zest and mix through
- Drizzle over the filled cupcakes and decorate with almond brittle.

Brittle:

- Place the almonds onto a greased baking sheet and toast in a 180°C until golden.
- Place the sugar, lemon juice and just enough water to make it look like wet sand, into a saucepan set over a low heat.
- Stirring occasionally, allow the sugar to dissolve completely.
- Boil the sugar until it turns a deep caramel colour.
- Remove and immediately, pour out onto the toasted almonds on the prepared tray.
- Allow to cool until hard. Break into small pieces.