Vegan Lemon Cupcakes

Kitchen Club

Ingredients

- 250g plain flour
- 2 ½ tsp baking powder
- 200 g caster sugar
- grated zest of 1 lemon + 1 tbsp lemon juice
- 90ml (6 tbsp) mild-tasting oil eg. sunflower, vegetable oil or olive
- 250g vegan Greek soya yogurt (e.g. Alpro) or plain yogurt
- For the icing
- 100g icing sugar
- 2 tsp lemon juice
- fresh chopped strawberries or sprinkles, to decorate

Method

1. Heat the oven to 180C/ 160 fan. Line a 12-hole muffin tin with muffin/ cupcake cases.
2. In one bowl, mix the flour, baking powder and sugar. In another bowl or jug, mix the lemon juice and zest, oil and yogurt. Pour into the flour mixture and combine well. Spoon into the cupcake cases and bake for around 20 minutes or until firm and springy to the touch. Allow to cool.
3. Mix the icing sugar and lemon juice and 2 tsp water. Once the cupcakes are cooked and cooled, spoon over the icing. Decorate with fresh strawberries or sprinkles.