

Vegan Cupcake Recipe



These banana split cupcakes are not only ice cream-free, they're also completely vegan!

Adapted from "Vegan Cupcakes Take Over the World" by Isa Chandra Moskowitz and Terry Hope Romero.

Just because a cupcake is egg-free and dairy-free doesn't mean it can't be amazingly delicious!

Imagine a moist banana cupcake filled with fruit preserves and topped with fluffy white icing, chocolate ganache, and chopped walnuts. It sounds so much like a banana split you'll probably want to serve it with a scoop of ice cream — but don't, because this cupcake is completely vegan!



Adding mashed banana to this cupcake batter not only gives it one of the essential banana split flavors but also works as a great substitute for eggs, helping to give the cupcakes structure as they bake. Just be sure you don't overmix these cupcakes; small lumps of banana in the batter are OK.

After you bake and cool the vegan cupcakes, top them with a fluffy **mock-buttercream frosting**. The frosting looks most like whipped cream if you pipe it onto the cupcakes (pile it high!) using a pastry bag that's been fitted with a star tip. Then add colorful sprinkles and chopped nuts before topping each cupcake with a cherry for the perfect banana split presentation and flavor.

Source: Kristie Collado, The Daily Meal