

These are a lovely summer cupcake – Elderflower is a perfect summer flavour and a nice change from chocolate. The syrup gives them a lovely golden colour and they are sweet enough to eat without icing. You can get Elderflower syrup from large supermarkets.



Free From: Dairy, Eggs, Nuts, Soya

Contains: Gluten

Prep Time: 15 minutes

Cooking Time: 15-17 minutes

Preheat oven to 170°C 340°F

Ingredients

3/4 cup Non Dairy Milk (Koko Coconut Milk is good here!)

1 1/2 cups self-raising flour

1/4 cup caster sugar

1/3 cup Elderflower Syrup, plus 3 tbsp which you keep to drizzle after they are baked

1/3 cup melted non-dairy margarine or plain vegetable oil

1 tsp vanilla

2 tsp apple cider vinegar

1 tsp baking soda

1 tsp baking powder

Preheat oven to 375°F, 170°C, and line your cupcake tins

Method

In a bowl mix the Non Dairy Milk and apple cider vinegar - leave to one side to curdle for 10 mins

Melt the coconut oil in the microwave (about 20 seconds) or in a pan on the stove and set aside

In a large bowl mix: flour, sugar, salt, bicarb of soda, baking powder, and combine

Add the melted oil, vanilla, elderflower syrup and non-dairy milk mixture.

Combine but don't get carried away with mixing a lot.

Fill cupcake cases evenly and bake for about 15 minutes or until a toothpick comes out clean.



Drizzle with the additional 3 tbs of Elderflower syrup

Cool in the pan for 5 minutes, then move to a wire rack to finish cooling.

You can top with buttercream, or leave plain as you prefer.

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