

creme filling

This filling is top notch to stuff into any sort of cupcake. You can mix in a little ground cardamon or cinnamon; or to go all fancy pants on someone, even a drop of cinnamon oil! I want that.

Makes enough for 12 big cupcakes

What You Need:

- ½ cup non-hydrogenated vegan margarine (1 stick)--or an even combo of margarine and non-hydrogenated vegetable shortening to equal ½ cup.
- 4 oz non-hydrogenated Tofutti cream cheese (½ container)
- 2 cups powdered sugar, sifted
- 1 teaspoon vanilla extract

What You Do:

1. In a mixing bowl, or with beaters, cream together the margarine and cream cheese until very smooth (this is easiest if your fats are at room temp).
2. Beat in the sugar and vanilla until smooth.
3. Refrigerate.
4. When the cupcakes are cool, poke each one with your finger to create a deep well that reaches almost to the bottom of the cake.
5. Fill a pastry bag with the cream cheese frosting and pipe it evenly into each cupcake until the cupcake visibly expands and the frosting spurts up from the top.