

cupcake sugar bombs

These are the perfect cupcakes to share with friends, if you wanna hold hands and watch them go into culinary arrest. They are yummy and uh, sweet.

Makes 12 rounded cupcakes

What You Need:

- ½ cup plus 1 tablespoon vegan margarine
- 1 cup plus 2 tablespoons unbleached granulated sugar
- ¼ cup plus 2 tablespoons or plain vanilla soy yogurt (1/2 container whole soy)
- ¾ cup mashed ripe banana--about 2
- 1 teaspoon pure vanilla extract
- ¼ cup potato starch
- 1 cup oat flour
- ½ cup sorghum flour
- ¾ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon xanthan gum
- ¼ cup plus 2 tablespoons soured soymilk (mix 1 teaspoon lemon juice into plain or vanilla soymilk until curded)

- 2 tablespoons smooth peanut butter--I like to use that magickal White Chocolate Wonderful stuff made by Peanut Butter & Co., but any will do here, especially the sweet stuff (obvs.)
- 1 recipe crème filling
- 1 cup powdered sugar, 1 teaspoon pure vanilla extract, food color paste and 3 tablespoons of non-dairy milk.

What You Do:

1. Preheat oven to 350F. Place 12 cupcake liners in a muffin tin.
2. In a mixing bowl or with beaters, cream together the vegan margarine and sugar until fluffy.
3. Beat in the yogurt, bananas and vanilla.
4. In a separate bowl, mix together the dry ingredients and add to the creamed mixture alternating with the soured milk. Beat to combine, the batter will be somewhat thick and fluffy.
5. Divide the batter evenly amongst the tins filling each one up almost to the top (you might have a little batter left over).
6. Bake for about 24-27 minutes, rotating the tray halfway through, until the cakes are a deep brown and feel just set on top.
7. Let cool ten minutes, then transfer to wire racks and cool completely.

8. With your index finger or the end of a round wooden spoon, poke holes down through the center of each cupcake.
9. Carefully spread $\frac{1}{2}$ teaspoon of the peanut butter around the edge of each cupcake, then using a large pastry tip, stuff each cupcake with the frosting, until you think the top will pop off. To do this, push the tip in as far as you can and gently squeeze until the cake visibly expands and the frosting just barely spurts up from the top. Distribute the remaining frosting amongst each cupcake and either swirl it evenly over the top with a knife or pipe it into a pretty mound.
10. Freeze the cupcakes while you make the glaze: in a small but deep bowl, sift the powdered sugar and mix with food coloring, 1 teaspoon vanilla and 3 tablespoons of non-dairy milk to make a thin smooth glaze. Carefully, dip the top of each cupcake into the glaze, and try to coat it all the way down to the base. Hold the inverted cupcake over the bowl of icing to allow any excess to drip back into the bowl, then return each one to the cooling rack to set the glaze. If you're in a hurry, put them in the fridge, or if it's cold outside set 'em on the front porch, roof, fire escape or whatever you've got.
11. Eat and watch heads explode.