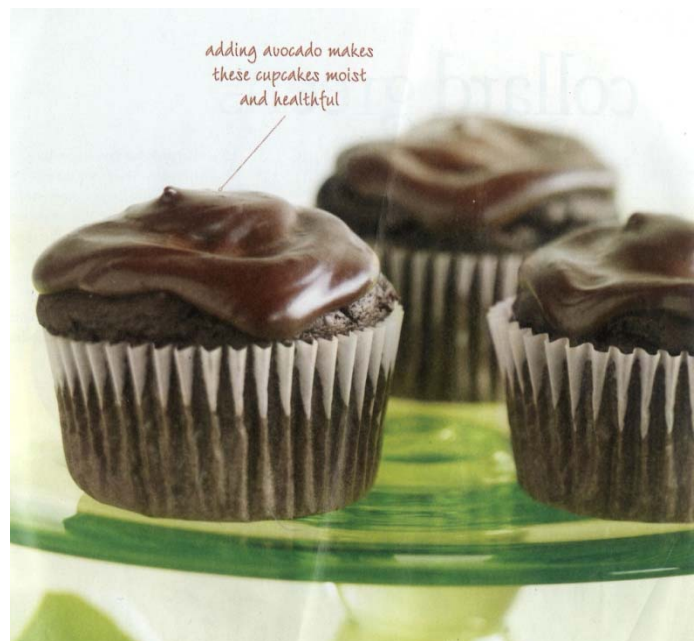


# Glazed Chocolate-Avocado Cupcakes

## Ingredients:

- \* 1 cup whole wheat pastry flour
- \* 1/4 cup ground flax
- \* 1/4 cup all purpose flour
- \* 3/4 cup unsweetened cocoa powder
- \* 1 tsp. baking powder
- \* 3/4 tsp. baking soda
- \* 3/4 tsp. salt
- \* 1 avocado, pitted and peeled
- \* 1 cup pure maple syrup
- \* 3/4 cup plain soymilk
- \* 1/3 cup avocado oil
- \* 2 tsp vanilla extract



## Glaze:

- \* 1/4 block soft silken tofu (from 14-oz container), drained and patted dry
- \* 3 tbsp. pure maple syrup
- \* 1/2 tsp. vanilla extract
- \* 1/8 tsp. salt
- \* 4 oz. semisweet vegan chocolate, melted

## Directions:

**To make cupcakes:** Preheat oven to 350°. Line a 12-cup muffin pan with paper liners. Whisk together flour, cocoa powder, baking powder, baking soda, and salt in bowl. Puree avocado in food processor until smooth. Add maple syrup, soymilk, oil, and vanilla, and blend until creamy. Whisk into flour mixture. Spoon batter into prepared cupcake cups. Bake 25 minutes. Cool.

**To make glaze:** Blend tofu, syrup, vanilla, and salt in food processor until smooth. Add chocolate to tofu mixture and blend until smooth. Transfer to bowl. Dip tops of cupcakes into glaze, pulling straight up from glaze to form peaks.