
Vegan Earl Grey Fig Cupcakes

Cook Time: 0 min
Makes 12 cupcakes

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 180ml almond milk
- 4 teaspoons early grey tea
- 1 cup almond flour
- 1 1/2 cups spelt flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 90ml olive oil
- 180ml honey or maple syrup
- 2 teaspoon apple cider vinegar
- 2 teaspoons orange zest
- 4-5 fresh figs, thinly sliced
- flaked almonds

Instructions:

1. Pre-heat the oven to 350F or 160C. Prepare a cupcake pan with 12 paper liners.
2. Warm up the almond milk just a little to steep the tea leaves. Set aside for the almond milk to take on the earl grey flavor.
3. In a medium bowl sift together the flours, baking powder, baking soda and salt. Set aside.
4. In another bowl or large measuring cup, mix together the olive oil, honey, apple cider vinegar and orange zest. Then strain the almond milk from the tea leaves, and add the the liquid ingredients. Mix to combine.
5. Pour the wet mixture over the dry, folding in just to incorporate.
6. Divide the cupcake mixture evenly among the muffin cups. Place a slice of fig in the centre, then sprinkle some flaked almonds around the edge.
7. Place the muffin pan on a baking sheet (to ensure more even baking) and bake for 20-25 minutes until the cupcakes spring back when lightly touched.
8. Cool on a wire rack. Enjoy with a cup of earl grey tea (or do you think we are taking it over the top here?) and store any leftovers in an airtight container in the fridge or 3-4 days.