



Dessert by: **Leena Mathai**

Dessert Recipe: **Vegan Tiramisù and Raspberry Cupcakes**

Ingredients

For the Vanilla Cupcakes:

1 cup all purpose flour
1/2 cup cake flour
1 cup sugar
1 tsp baking soda
1/2 tsp salt
3/4 cup almond milk
1/2 cup vegetable oil
2 Tbsp apple cider vinegar
2 tsp pure vanilla extract

For the Coffee Syrup:

1/3 cup amaretto liquor (or water if you don't want to use alcohol)
1 Tbsp instant coffee powder

For the Raspberry Filling:

1 cup raspberries
1/2 cup sugar
1 tsp pure vanilla extract
1 tsp lime juice
Pinch salt

For the Frosting:

1 cup non-hydrogenated vegetable shortening
3 cups icing sugar
1 tsp pure vanilla extract

2 Tbsp instant coffee powder
2 Tbsp amaretto liquor
2 Tbsp water

Instructions

For the Vanilla Cupcakes:

- Preheat the oven to 180 degrees Celsius.
- Line one cupcake pan with 12 cupcake liners.
- In a large bowl, mix together the flour, sugar, baking soda and salt.
- In a separate bowl, whisk together the almond milk, oil, apple cider vinegar and vanilla.
- Pour the wet mixture into the dry mixture and mix till just combined. Do not overmix.
- Pour the batter into the cupcake liners. Do not fill them more than 2/3 full.
- Bake for about 18 minutes, or till a toothpick inserted into the centre of the cupcake comes out clean.

For the Coffee Syrup:

- Mix together the amaretto and coffee till everything is combined and set aside.

For the Raspberry Filling:

- In a sauce pan, cook the raspberries and sugar over medium heat till the raspberries have cooked down and become soft.
- Remove from the heat and add the vanilla, lime juice and salt.
- Let cool.

For the Frosting:

- Beat the shortening in a stand mixer till smooth.
- Add the icing sugar and mix on low till incorporated.
- Then add the vanilla and continue mixing for a minute.
- In a separate bowl, mix together the coffee powder, amaretto and water till well combined.
- Add 1 tablespoonful at a time of this coffee mixer to the frosting and mix on low speed till the desired piping texture and coffee flavour is achieved.
- Continue beating the frosting for two minutes more.

To Assemble:

- Cut out a small hole in the cupcake with a knife or spoon and put a teaspoonful of the coffee syrup into it.
- Add a teaspoonful of the raspberry filling and cover with the piece of cake that was removed.
- Pipe the frosting on top.

Recipe Source: **Inspired by a recipe from Chloe Coscarelli**