

# Chocolate Cupcakes

15 ingredients · 3 hours · 12 servings



## Directions

1. Preheat oven to 350°F (177°C) and line a muffin pan with liners. Brush the liners with coconut oil to prevent the cupcakes from sticking.
2. Peel the sweet potato and dice into small cubes. Fill a saucepan with two inches of water and bring to a boil. Drop the sweet potato in and steam for 7 minutes or until tender when pierced with a fork. Drain off the liquid and transfer the steamed sweet potato to a bowl. Mash with a fork to make a smooth puree. Divide the sweet potato puree. For 12 cupcakes 1 cup will be used for the batter and 1.5 cups for the frosting.
3. In a large mixing bowl, combine the portioned out sweet potato for the batter, ground flax, water, almond milk, apple cider vinegar and baking soda. Whisk and let stand for 5 minutes to thicken slightly. Add the maple syrup, coconut sugar, sea salt, coconut oil, almond flour, oat flour, all-purpose gluten-free flour, and half of the cocoa powder. Mix the batter until thoroughly combined.
4. Divide the batter between cupcake liners and bake for 35 to 40 minutes or until a toothpick comes out clean. Remove from the oven. Let sit in the pan for 20 minutes before transferring to a rack to cool completely.
5. Make the frosting by adding the remaining sweet potato puree to a small saucepan with the chocolate chips. Heat over medium heat until the chocolate chips are completely melted. Transfer to a food processor, add the remaining cocoa powder and process until very smooth.
6. Let the frosting and cupcakes completely cool to room temperature before frosting. Frost using a piping bag or a spatula then let chill for an hour in the fridge. Enjoy!

## Notes

### Save Time

Purchase canned sweet potato puree instead of making your own.

### Leftovers

Store leftover cupcakes in an airtight container in the fridge. Try to eat within a day or two for best texture.

## Ingredients

- 2 Sweet Potato (large)
- 13 grams Ground Flax Seed
- 74 milliliters Water
- 180 milliliters Unsweetened Almond Milk
- 15 milliliters Apple Cider Vinegar
- 7 grams Baking Soda
- 80 grams Maple Syrup
- 36 grams Coconut Sugar
- 3 grams Sea Salt
- 59 milliliters Coconut Oil (melted)
- 56 grams Almond Flour
- 61 grams Oat Flour
- 120 grams All Purpose Gluten-Free Flour
- 86 grams Cocoa Powder (divided)
- 360 grams Dark Chocolate Chips