

# Chocolate Zucchini Cupcakes

**Prep time:**

15 minutes

**Cooking time:**

30 minutes

**Yields:**

6 cupcakes

**Ingredients:**

Chocolate Cupcakes

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Wet ingredients

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- 3/4 cup almond milk
  - 1/2 tsp [apple cider vinegar](#)
  - 1/2 tsp baking soda
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- 1/4 cup fresh zucchini pureed
  - 1/4 cup coconut oil
  - 1 tbsp almond butter
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Dry ingredients

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- 3/4 cup gluten-free flour (or oat flour or your favorite GF mix)
  - 1/4 cup cacao powder
  - 1/4 cup coconut sugar
  - pinch of salt
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Frosting

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- 1½ cups cashews, presoaked for at least a few hours
- ¼ cup maple syrup
- 3 - 4 tbsp coconut oil, melted
- 2 tbsp lemon juice

- 2 tsp pure vanilla extract
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**Directions:**

1. Preheat oven to 350 degrees.  
Line cupcake pans with quality paper linings.
2. In to a one-cup measuring cup, add the milk and ACV and allow that to sit for 10 minutes. Then add the baking soda to that.

1. Add the remaining wet ingredients, coconut oil, zucchini puree and almond butter. Stir until just combined.
2. In a larger bowl, combine dry ingredients.
3. Add the wet mix to the dry, and mix briefly, only until the batter is combined.
4. Spoon the mixed batter into cupcake cups, filling each cup about 3/4 of the way.
5. Put the pan in the oven, set to bake 17-19 minutes.
6. Make sure they are completely cool before frosting.

**Make Frosting**

1. Prepare the frosting by placing all ingredients in a blender or food processor and process until completely smooth. Adjust the sweetness to taste. Add a hint more milk to help blending as needed.
2. Once the cupcakes have completely cooled, spread the frosting over the top evenly. Place the cupcakes in the fridge for at least an hour to help the frosting set.