





Chocolate Cupcakes + Sweet Potato Pumpkin Spice Frosting:

- 1 cup chickpea flour
- 3/4 cup almond flour
- 2 tbsp flax meal
- 3/4 tbsp baking powder
- 1/3 cup raw cacao powder
- 1/2 tsp raw vanilla powder
- 1/2 cup pumpkin purée
- 1/2 cup mashed sweet potato
- 1/2 cup date paste
- 1/2 cup ACV
- 1/3 cup plant based milk (add more if batter is too dry)
- 2 tbsp raw almond butter

Frosting:

- 1/2 cup mashed sweet potato
- 1/4 cup pumpkin purée
- 1/4 cup date paste
- 1/3 cup plant based milk
- 1 tbsp tahini
- 2 tbsp green banana flour (or any gluten free flour)

Blend all cupcake ingredients in a blender until well combined. Put into silicone or lined cupcake holders and bake at 350°F for 30 minutes or until a toothpick comes out mostly clean.

Blend all the frosting ingredients and refrigerate to firm. Either use a frosting bag or cut the tip off of a ziplock bag to mimic the real thing. Pipe your frosting into completely cooled cupcakes.