

Graduation Cupcakes with Chocolate Ganache

Serves: 12

Prep: 30 mins (+ 4-5 hours
refrigerating)

Cook: 15-20 mins



Dietary: VEG, NF

Age group: 12 months+

Mealtime: Graduation Menu

Difficulty level: Beginner

MindChamps®
early learning & preschool

Graduation Cupcakes with Chocolate Ganache



Vegetarian



Nut Free

Equipment

High-speed food processor

Ingredients

CUPCAKES

2 cups (280g) wholemeal flour
½ cup (60g) arrowroot
2 tsp (8g) baking powder
½ tsp (2g) baking soda
2 eggs
1 cup (250ml) milk of choice
¾ cup (180ml) maple syrup
2 tsp (10ml) vanilla extract
1/3 cup (80ml) coconut oil, melted

2 tbsp (16g) cacao powder

CHOCOLATE GANACHE

1 cup (250ml) coconut cream
½ tsp (2.5ml) vanilla extract
1/3 cup (80ml) maple syrup
125g organic dark chocolate 70%, chopped
125g organic milk chocolate, chopped

Tips

✓ Allergies:

For a gluten-free version: Swap wholemeal flour with a gluten-free flour mix. For a dairy-free version: Swap milk for soy, coconut or oat milk and milk chocolate for dark chocolate.

For an egg-free version: Swap egg for a store-bought egg replacer or use a flax egg (1 egg = 1 tbsp flaxseed meal + 3 tbsp water) or chia egg (1 egg = 1 tbsp chia seed meal + 3 tbsp water).

Method

1. To make the cupcakes, preheat oven to 180°C and line a large muffin tray with muffin cases.
2. Place all ingredients except for the cacao into a food processor and process until well combined.
3. Divide batter into two equal parts.
4. Mix cacao powder into one part.
5. Place 1 ½- 2 tbsp of each batter into each cupcake holder.
6. Bake for 15 mins or until a cake tester comes out clean.
7. Allow to cool completely before frosting.
8. To make the chocolate ganache, heat the coconut cream in a small saucepan until almost boiling. Take off the heat, stir in maple syrup and vanilla.
9. Meanwhile, place chocolate into a heatproof bowl. Pour over coconut mixture, allow to sit for 5 mins, stir to melt and combine.
10. Allow to set in the fridge for 4-5 hours, or until set.
11. Once cupcakes and ganache have cooled completely, place ganache into a piping bag and pipe little swirls onto each cupcake. Alternatively spread 1-2 tbsp of ganache evenly over your cupcakes.

Storing leftovers: Store in an airtight container in the fridge for up to 7 days or freeze for up to 4 months.