

Turkish Delight Cupcakes

Yield: 144 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-delight-cupcakes-recipe-uk>

Ingredients:

- 3/4 cup wholemeal flour
- 1/2 cup white flour
- 1/3 cup cocoa or cacao
- 2 beetroot smallish, roasted at 180 degrees C for 1 hour and cooled
- 1 1/2 teaspoons baking soda
- 1/4 cup olive oil
- 2 tablespoons maple syrup
- 1 pinch salt
- 1 teaspoon vanilla extract
- 1/2 cup coconut sugar
- 1 cup soy /almond milk, separated to 2 half cups
- 1/4 cup chocolate chips dairy free
- frosting
- 1 cup raw cashews soaked overnight
- 1 teaspoon vanilla extract
- 3 tablespoons maple syrup
- 1/2 cup coconut oil melted
- 1/4 cup raspberries
- 1 tablespoon rosewater more or less depending on your taste

Nutrition:

1. Calories: 30 calories
2. Carbohydrate: 3 grams
3. Fat: 2 grams
4. Protein: 1 grams
5. SaturatedFat: 1 grams
6. Sodium: 15 milligrams
7. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Turkish Delight Cupcakes above. You can see more 19 turkish delight cupcakes recipe uk Ignite your passion for cooking! to get more great cooking ideas.