

Food Babe's Gingerbread Cupcakes With Coconut Icing



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	25 mins	30 mins	18

<https://foodbabe.com/gingerbread-cupcakes-with-coconut-icing>

Ingredients:

- ½ cup coconut oil
- ½ cup coconut sugar
- ½ cup molasses
- 1 egg
- 1 ½ cups spelt flour
- ½ tablespoon ground ginger
- 1 teaspoon cinnamon
- ¼ teaspoon sea salt
- ⅛ teaspoon ground cloves
- ½ cup boiling water
- ½ tablespoon baking soda

Instructions:

1. Preheat oven to 350° F and line muffin tins with baking cups.
2. In a bowl, combine coconut oil, coconut sugar, and molasses and egg and mix well.
3. In a medium bowl whisk flour, ginger, cinnamon, salt, and cloves. Whisk into molasses mixture until well combined.
4. Boil water and remove from heat. Add baking soda and whisk into batter.
5. Fill baking cups $\frac{2}{3}$ full and bake for 25 minutes, or until toothpick comes out clean when inserted. (If making mini cupcakes - bake for only 12-14 minutes).
6. After cupcakes have cooled completely, top with coconut manna frosting.

Notes:

- Please use all organic ingredients if possible