Vegan Chocolate Cupcakes

[www.FronieMaeBakes.com](http://www.FronieMaeBakes.com)

Ingredients:

3 cups of all purpose flour

2 cups sugar

6 tablespoons unsweetened cocoa powder

2 teaspoons baking soda

1 teaspoon of salt

2 teaspoons vanilla extract

2 tablespoons white vinegar

2/3 + 1 tablespoon vegetable oil

2 cups + 1 tablespoon warm water

Directions:

Heat oven to 350 degrees.

Combine dry ingredients in large mixing bowl.

Combine wet ingredients in another bowl.

Pour wet ingredients into dry ingredients and mix together until smooth.

Line cupcake pan with liners.

Fill cupcake liners 2/3 full with cake batter.

Bake for 14-16 minutes.

Poke a toothpick down into the center of a cupcake to check if they are done. When toothpick comes out clean, they are ready!

