Molasses Cashew Buttercream

Ingredients

1 1/2 cup raw cashews
(soaked for 24 hours in the fridge)
1/3 cup water
2 tbsp. cold coconut oil
2 tbsp. maple syrup
2 tbsp. molasses
1 tsp. vanilla extract
Pinch of sea salt

Directions

1. Drain and rinse cashews.
2. Add in all ingredients to a high speed blender and blend on high until smooth and creamy.
3. Transfer to a glass bowl and freeze for 30 minutes.
4. Take frosting out of the freezer and whip with a whisk or hand blender. Freeze again for 15 minutes and whip again. (repeat this step 2 times)
5. Cover and refrigerate until ready to frost the cupcakes.
6. When ready, add buttercream to a piping bag and ice the cupcakes.

You can store the frosted cupcakes covered in the fridge for up to 1 week.

Molasses Cashew Buttercream

Ingredients

1 1/2 cup raw cashews
(soaked for 24 hours in the fridge)
1/3 cup water
2 tbsp. cold coconut oil
2 tbsp. maple syrup
2 tbsp. molasses
1 tsp. vanilla extract
Pinch of sea salt

Directions

1. Drain and rinse cashews.
2. Add in all ingredients to a high speed blender and blend on high until smooth and creamy.
3. Transfer to a glass bowl and freeze for 30 minutes.
4. Take frosting out of the freezer and whip with a whisk or hand blender. Freeze again for 15 minutes and whip again. (repeat this step 2 times)
5. Cover and refrigerate until ready to frost the cupcakes.
6. When ready, add buttercream to a piping bag and ice the cupcakes.

You can store the frosted cupcakes covered in the fridge for up to 1 week.

Molasses Cashew Buttercream

Ingredients

1 1/2 cup raw cashews
(soaked for 24 hours in the fridge)
1/3 cup water
2 tbsp. cold coconut oil
2 tbsp. maple syrup
2 tbsp. molasses
1 tsp. vanilla extract
Pinch of sea salt

Directions

1. Drain and rinse cashews.
2. Add in all ingredients to a high speed blender and blend on high until smooth and creamy.
3. Transfer to a glass bowl and freeze for 30 minutes.
4. Take frosting out of the freezer and whip with a whisk or hand blender. Freeze again for 15 minutes and whip again. (repeat this step 2 times)
5. Cover and refrigerate until ready to frost the cupcakes.
6. When ready, add buttercream to a piping bag and ice the cupcakes.

You can store the frosted cupcakes covered in the fridge for up to 1 week.

Molasses Cashew Buttercream

Ingredients

1 1/2 cup raw cashews
(soaked for 24 hours in the fridge)
1/3 cup water
2 tbsp. cold coconut oil
2 tbsp. maple syrup
2 tbsp. molasses
1 tsp. vanilla extract
Pinch of sea salt

Directions

1. Drain and rinse cashews.
2. Add in all ingredients to a high speed blender and blend on high until smooth and creamy.
3. Transfer to a glass bowl and freeze for 30 minutes.
4. Take frosting out of the freezer and whip with a whisk or hand blender. Freeze again for 15 minutes and whip again. (repeat this step 2 times)
5. Cover and refrigerate until ready to frost the cupcakes.
6. When ready, add buttercream to a piping bag and ice the cupcakes.

You can store the frosted cupcakes covered in the fridge for up to 1 week.

Molasses Cashew Buttercream

Ingredients

1 1/2 cup raw cashews
(soaked for 24 hours in the fridge)
1/3 cup water
2 tbsp. cold coconut oil
2 tbsp. maple syrup
2 tbsp. molasses
1 tsp. vanilla extract
Pinch of sea salt

Directions

1. Drain and rinse cashews.
2. Add in all ingredients to a high speed blender and blend on high until smooth and creamy.
3. Transfer to a glass bowl and freeze for 30 minutes.
4. Take frosting out of the freezer and whip with a whisk or hand blender. Freeze again for 15 minutes and whip again. (repeat this step 2 times)
5. Cover and refrigerate until ready to frost the cupcakes.
6. When ready, add buttercream to a piping bag and ice the cupcakes.

You can store the frosted cupcakes covered in the fridge for up to 1 week.

Molasses Cashew Buttercream

Ingredients

1 1/2 cup raw cashews
(soaked for 24 hours in the fridge)
1/3 cup water
2 tbsp. cold coconut oil
2 tbsp. maple syrup
2 tbsp. molasses
1 tsp. vanilla extract
Pinch of sea salt

Directions

1. Drain and rinse cashews.
2. Add in all ingredients to a high speed blender and blend on high until smooth and creamy.
3. Transfer to a glass bowl and freeze for 30 minutes.
4. Take frosting out of the freezer and whip with a whisk or hand blender. Freeze again for 15 minutes and whip again. (repeat this step 2 times)
5. Cover and refrigerate until ready to frost the cupcakes.
6. When ready, add buttercream to a piping bag and ice the cupcakes.

You can store the frosted cupcakes covered in the fridge for up to 1 week.

Molasses Cashew Buttercream

Ingredients

1 1/2 cup raw cashews
(soaked for 24 hours in the fridge)
1/3 cup water
2 tbsp. cold coconut oil
2 tbsp. maple syrup
2 tbsp. molasses
1 tsp. vanilla extract
Pinch of sea salt

Directions

1. Drain and rinse cashews.
2. Add in all ingredients to a high speed blender and blend on high until smooth and creamy.
3. Transfer to a glass bowl and freeze for 30 minutes.
4. Take frosting out of the freezer and whip with a whisk or hand blender. Freeze again for 15 minutes and whip again. (repeat this step 2 times)
5. Cover and refrigerate until ready to frost the cupcakes.
6. When ready, add buttercream to a piping bag and ice the cupcakes.

You can store the frosted cupcakes covered in the fridge for up to 1 week.

Gingerbread Cupcakes

with Cashew Buttercream

Ingredients

1 1/2 cup light spelt flour
1/3 cup molasses
1/4 cup coconut sugar
1/3 coconut oil
1/2 cup unsweetened almond milk
1 egg
1 tsp vanilla extract
1 tsp ginger
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp cloves
1 1/2 tsp baking powder
1/2 tsp baking soda
Pinch of sea salt

Directions

1. Pre-heat oven to 350F.
2. In a small bowl, whisk together all wet ingredients.
3. Next, in a large bowl, sift in all your dry ingredients and give it a quick mix with a wooden spoon.
4. Using a spatula, mix the wet batter into the dry slowly until evenly combined. Let for 5 min to thicken. Try not to over mix.
5. Line a muffin tin with festive liners and scoop 2 heaping tablespoons of batter into each cup.
6. Bake for 20-25 min depending on your oven. Test with a toothpick to make sure the middle is cooked.
7. Let cool. Then ice with Molasses Cashew Buttercream. Recipe on back of this card!

Gingerbread Cupcakes

with Cashew Buttercream

Ingredients

1 1/2 cup light spelt flour
1/3 cup molasses
1/4 cup coconut sugar
1/3 coconut oil
1/2 cup unsweetened almond milk
1 egg
1 tsp vanilla extract
1 tsp ginger
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp cloves
1 1/2 tsp baking powder
1/2 tsp baking soda
Pinch of sea salt

Directions

1. Pre-heat oven to 350F.
2. In a small bowl, whisk together all wet ingredients.
3. Next, in a large bowl, sift in all your dry ingredients and give it a quick mix with a wooden spoon.
4. Using a spatula, mix the wet batter into the dry slowly until evenly combined. Let for 5 min to thicken. Try not to over mix.
5. Line a muffin tin with festive liners and scoop 2 heaping tablespoons of batter into each cup.
6. Bake for 20-25 min depending on your oven. Test with a toothpick to make sure the middle is cooked.
7. Let cool. Then ice with Molasses Cashew Buttercream. Recipe on back of this card!

Gingerbread Cupcakes

with Cashew Buttercream

Ingredients

1 1/2 cup light spelt flour
1/3 cup molasses
1/4 cup coconut sugar
1/3 coconut oil
1/2 cup unsweetened almond milk
1 egg
1 tsp vanilla extract
1 tsp ginger
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp cloves
1 1/2 tsp baking powder
1/2 tsp baking soda
Pinch of sea salt

Directions

1. Pre-heat oven to 350F.
2. In a small bowl, whisk together all wet ingredients.
3. Next, in a large bowl, sift in all your dry ingredients and give it a quick mix with a wooden spoon.
4. Using a spatula, mix the wet batter into the dry slowly until evenly combined. Let for 5 min to thicken. Try not to over mix.
5. Line a muffin tin with festive liners and scoop 2 heaping tablespoons of batter into each cup.
6. Bake for 20-25 min depending on your oven. Test with a toothpick to make sure the middle is cooked.
7. Let cool. Then ice with Molasses Cashew Buttercream. Recipe on back of this card!

Gingerbread Cupcakes

with Cashew Buttercream

Ingredients

1 1/2 cup light spelt flour
1/3 cup molasses
1/4 cup coconut sugar
1/3 coconut oil
1/2 cup unsweetened almond milk
1 egg
1 tsp vanilla extract
1 tsp ginger
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp cloves
1 1/2 tsp baking powder
1/2 tsp baking soda
Pinch of sea salt

Directions

1. Pre-heat oven to 350F.
2. In a small bowl, whisk together all wet ingredients.
3. Next, in a large bowl, sift in all your dry ingredients and give it a quick mix with a wooden spoon.
4. Using a spatula, mix the wet batter into the dry slowly until evenly combined. Let for 5 min to thicken. Try not to over mix.
5. Line a muffin tin with festive liners and scoop 2 heaping tablespoons of batter into each cup.
6. Bake for 20-25 min depending on your oven. Test with a toothpick to make sure the middle is cooked.
7. Let cool. Then ice with Molasses Cashew Buttercream. Recipe on back of this card!

Gingerbread Cupcakes

with Cashew Buttercream

Ingredients

1 1/2 cup light spelt flour
1/3 cup molasses
1/4 cup coconut sugar
1/3 coconut oil
1/2 cup unsweetened almond milk
1 egg
1 tsp vanilla extract
1 tsp ginger
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp cloves
1 1/2 tsp baking powder
1/2 tsp baking soda
Pinch of sea salt

Directions

1. Pre-heat oven to 350F.
2. In a small bowl, whisk together all wet ingredients.
3. Next, in a large bowl, sift in all your dry ingredients and give it a quick mix with a wooden spoon.
4. Using a spatula, mix the wet batter into the dry slowly until evenly combined. Let for 5 min to thicken. Try not to over mix.
5. Line a muffin tin with festive liners and scoop 2 heaping tablespoons of batter into each cup.
6. Bake for 20-25 min depending on your oven. Test with a toothpick to make sure the middle is cooked.
7. Let cool. Then ice with Molasses Cashew Buttercream. Recipe on back of this card!

Gingerbread Cupcakes

with Cashew Buttercream

Ingredients

1 1/2 cup light spelt flour
1/3 cup molasses
1/4 cup coconut sugar
1/3 coconut oil
1/2 cup unsweetened almond milk
1 egg
1 tsp vanilla extract
1 tsp ginger
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp cloves
1 1/2 tsp baking powder
1/2 tsp baking soda
Pinch of sea salt

Directions

1. Pre-heat oven to 350F.
2. In a small bowl, whisk together all wet ingredients.
3. Next, in a large bowl, sift in all your dry ingredients and give it a quick mix with a wooden spoon.
4. Using a spatula, mix the wet batter into the dry slowly until evenly combined. Let for 5 min to thicken. Try not to over mix.
5. Line a muffin tin with festive liners and scoop 2 heaping tablespoons of batter into each cup.
6. Bake for 20-25 min depending on your oven. Test with a toothpick to make sure the middle is cooked.
7. Let cool. Then ice with Molasses Cashew Buttercream. Recipe on back of this card!

Gingerbread Cupcakes

with Cashew Buttercream

Ingredients

1 1/2 cup light spelt flour
1/3 cup molasses
1/4 cup coconut sugar
1/3 coconut oil
1/2 cup unsweetened almond milk
1 egg
1 tsp vanilla extract
1 tsp ginger
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp cloves
1 1/2 tsp baking powder
1/2 tsp baking soda
Pinch of sea salt

Directions

1. Pre-heat oven to 350F.
2. In a small bowl, whisk together all wet ingredients.
3. Next, in a large bowl, sift in all your dry ingredients and give it a quick mix with a wooden spoon.
4. Using a spatula, mix the wet batter into the dry slowly until evenly combined. Let for 5 min to thicken. Try not to over mix.
5. Line a muffin tin with festive liners and scoop 2 heaping tablespoons of batter into each cup.
6. Bake for 20-25 min depending on your oven. Test with a toothpick to make sure the middle is cooked.
7. Let cool. Then ice with Molasses Cashew Buttercream. Recipe on back of this card!

Gingerbread Cupcakes

with Cashew Buttercream

Ingredients

1 1/2 cup light spelt flour
1/3 cup molasses
1/4 cup coconut sugar
1/3 coconut oil
1/2 cup unsweetened almond milk
1 egg
1 tsp vanilla extract
1 tsp ginger
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp cloves
1 1/2 tsp baking powder
1/2 tsp baking soda
Pinch of sea salt

Directions

1. Pre-heat oven to 350F.
2. In a small bowl, whisk together all wet ingredients.
3. Next, in a large bowl, sift in all your dry ingredients and give it a quick mix with a wooden spoon.
4. Using a spatula, mix the wet batter into the dry slowly until evenly combined. Let for 5 min to thicken. Try not to over mix.
5. Line a muffin tin with festive liners and scoop 2 heaping tablespoons of batter into each cup.
6. Bake for 20-25 min depending on your oven. Test with a toothpick to make sure the middle is cooked.
7. Let cool. Then ice with Molasses Cashew Buttercream. Recipe on back of this card!