

Decadent Dairy Free Chocolate Cupcakes

1 ½ cups granulated sugar
1 ¾ cups all-purpose flour
1 cup unsweetened cocoa powder
1 ½ tsp baking powder
1 ½ tsp baking soda
¼ tsp nutmeg
1 tsp salt
2 large eggs
1 cup almond milk (can be made with dairy milk or other milk substitute)
½ cup vegetable oil
2 tsp vanilla extract
¾ cup boiling water

Preheat oven to 350 degrees

Mix the dry ingredients in a large bowl.

Whisk together eggs, oil and vanilla.

Combine whisked ingredients with dry ingredients

Stir in the boiling water.

Pour the batter into cupcake liners.

Bake for 15 minutes or until a toothpick comes out clean.