Pink Lemonade Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 tablespoon baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt

- 1/4 cup canola oil
- 1 cup rice milk or soymilk
- 1 teaspoon vanilla extract
- 2/3 drops red food coloring
- 1/4 cup lemon juice (one lemon's juice)
- 1 tablespoon lemon zest (one lemon's peel)

Glaze

- fresh lemon juice
- powdered sugar

Instructions

Preheat the oven to 350 degrees F.

In a 12-cup cupcake/muffin pan, place twelve paper cups for the cupcakes.

In a large bowl, sift together the flour, baking powder, baking soda, salt, and sugar until the ingredients are well-dispersed.

Add the canola oil, rice milk, and vanilla extract and mix thoroughly. Add the red food coloring and mix thoroughly so the color is evenly dispersed. Add the lemon juice and zest and mix together until just combined. The batter will bubble and fluff up while you mix.

Divide the batter into the cups - aim to fill them about 2/3 to 3/4 full. Bake in preheated oven 15-20 minutes, checking with a toothpick.

Let cakes cool before you spread icing on them.

Icing: mix amounts of lemon juice and sugar until you get the consistency you want.