

Tomato Muffin:

Side Dish for Quiche, out of Bittersweet Vegan Blog (make it without the frosting):

Tomato Cakes with Balsamic Frosting

Tomato Cupcakes:

2 Cups Diced Fresh Tomatoes, Roughly Blended, or 1 14-Ounce Can Crushed Tomatoes

1/3 Cup Olive Oil

1/3 Cup Dark Brown Sugar, Firmly Packed

1 1/2 Cups All-Purpose Flour

1/2 Cup Granulated Sugar

1 Teaspoon Baking Powder

1/2 Teaspoon Baking Soda

1/2 Teaspoon Salt

1/2 Teaspoon Ground Ginger

1/4 Teaspoon Ground Nutmeg

1/8 Teaspoon Ground Black Pepper

Balsamic Frosting:

1/2 Cup Vegan Margarine

2 Cups Confectioner's Sugar

1 Tablespoon [Balsamic Reduction](#)

1 Teaspoon Vanilla Extract

Up to 1 Tablespoon Plain Non-Dairy Milk

Preheat your oven to 350 degrees and line 15 - 16 cupcake tins with papers.

Combine the blended (but not completely pureed) tomatoes, olive oil, and brown sugar in a medium bowl. Stir until the sugar has dissolved and set aside.

In a separate large bowl, whisk together the flour, granulated sugar, baking powder and soda, salt, and spices. Make sure that all the dry goods are thoroughly distributed before adding in the wet ingredients. Mix everything together with a wide spatula, stirring just enough to bring the batter together and beat out any pockets of unincorporated dry ingredients. A few remaining lumps are just fine.

Distribute the batter between your prepared cupcake pans, filling them about 3/4 of the way to the top. Bake for 17 - 20 minutes, until a toothpick inserted into the centers pulls out cleanly, with perhaps just a few moist crumbs clinging to it. Do not wait for the tops to brown, because the centers will be thoroughly overcooked by then. Let cool completely before frosting.

To make the frosting, place the margarine in the bowl of your stand mixer fitted with the whisk attachment. Beat briefly to soften before adding in the confectioner's sugar, balsamic glaze, and vanilla. Begin mixing on low speed until the sugar is mostly incorporated, pausing to scrape down the sides of the bowl as needed. Turn the mixer up to high and slowly drizzle in non-dairy milk as needed to bring the whole mixture together. Continue whipping for about 5 minutes, until light and fluffy. Apply to cupcakes as desired.

Makes 15 - 16 Cupcakes

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