**Peanut Butter Cupcake**

**Ingredients**

**1 cup soya milk**

**1 1/3 cup flour**

**½ tsp baking powder**

**1/3 cup vegetable oil**

**¾ cup granulated sugar**

**1 tsp vanilla essence**

**½ cup crunchy peanut butter**

 **icing**

**1 cup choco cream**

**½ cup peanut butter**

**mixed chopped nuts**

 **Instruction**

**Add flour sugar vanilla baking powder oil and soya milk into**

**a large bowl and mix. Spoon into muffin tin and bake for**

**20 minutes (425f) on until a knife toothpick inserted into the**

**centre comes out clean. Add cream and peanut butter to**

**make icing. pown in come plastic and give stancnust on the**

**top of cupcakes frost the chocolate ganache and top with**

**mixed chopped nuts**