Glazed Chocolate-Avocado Cupcakes

Ingredients:
* 1 cup whole wheat pastry flour
* 1/4 cup ground flax
* 1/4 cup all purpose flour
* 3/4 cup unsweetened cocoa powder
  * 1 tsp. baking powder
  * 3/4 tsp. baking soda
  * 3/4 tsp. salt
  * 1 avocado, pitted and peeled
  * 1 cup pure maple syrup
  * 3/4 cup plain soymilk
  * 1/3 cup avocado oil
  * 2 tsp vanilla extract

Glaze:
  * 1/4 block soft silken tofu (from 14-oz container), drained and patted dry
  * 3 tbsp. pure maple syrup
  * 1/2 tsp. vanilla extract
  * 1/8 tsp. salt
  * 4 oz. semisweet vegan chocolate, melted

Directions:


To make glaze: Blend tofu, syrup, vanilla, and salt in food processor until smooth. Add chocolate to tofu mixture and blend until smooth. Transfer to bowl. Dip tops of cupcakes into glaze, pulling straight up from glaze to form peaks.