

### **Cake**

1 box (15 oz) Betty Crocker® Gluten Free Devil's Food Cake Mix  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
¼ teaspoon ground cloves  
Pinch cayenne pepper (more or less/optional)  
¾ cup water  
1 teaspoon vanilla  
2 flax eggs  
½ cup Earth Balance, softened  
½ cup coconut milk yogurt

### **Glaze**

½ cup confectioners' sugar  
2 or 3 teaspoons rice (or other non-dairy) milk  
¼ teaspoon vanilla  
¼ teaspoon cinnamon  
Colored or chocolate jimmies or sprinkles

Heat the oven to 350 degrees.

Make the flax eggs: whisk 2 tablespoons ground flax with 6 tablespoons warm water. Set aside.

Place the cake mix, cinnamon, nutmeg, cloves, and pepper into the bowl of a stand mixer. Whisk together.

Add the remaining ingredients—water, vanilla, flax eggs, Earth Balance, and coconut milk yogurt. Mix with a regular beater (not a whisk attachment) on low until just mixed. Scrape down the bowl and then mix on medium speed for two minutes.

Line a cupcake pan with liners and fill each 2/3 full. Bake for 20-25 minutes or until a toothpick comes out clean. Once the cupcakes are cool enough to handle remove them to a wire rack to cool completely.

While the cookies are cooling make the glaze. Whisk the confectioners' sugar & cinnamon together. Add the vanilla and then whisk in the rice milk a teaspoonful at a time until you have a thick glaze.

When the cupcakes are cool drizzle the glaze over top and sprinkle with jimmies.