



VEGAN **CHOCOLATE** **SOY SAUCE** **CUPCAKES**

The only thing better than watching John Dies at the End, is watching John Dies at the End on the sauce! But who wants to drink straight-up soy sauce? Instead, enjoy these decadent, dosed-up vegan cupcakes!

Cupcakes

1½ cups all-purpose flour
1 cup sugar
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
1 cup water
½ cup canola oil
2 tablespoons vinegar
1 tablespoon pure vanilla extract
1 teaspoon soy sauce (aka “the sauce”)**

Raspberry Sauce

1 (12-ounce) bag frozen raspberries
2 tablespoons water
¼ cup sugar

Chocolate Sauce

½ cup soy, almond, or rice milk
1 cup semisweet chocolate chips (dairy-free)
2 teaspoons canola oil

**Note: If you can't find this at your local grocery store, check the nearest Chinese food restaurant or drug dealer.

To make the cupcakes: Preheat the oven to 350 degrees. Line two 12-cup cupcake pans with 15 cupcake liners. In a large bowl, whisk together flour, sugar, cocoa, and baking soda. In a separate bowl, whisk together water, oil, vinegar, vanilla, and soy sauce. Pour the wet mixture into the dry mixture and whisk until just combined. Do not overmix. Fill the cupcake liners about two-thirds full with batter. Bake for 15 to 18 minutes, or until a toothpick inserted in the center of the cupcake comes out dry with a few crumbs clinging to it. Let the cupcakes cool completely.

To make the raspberry sauce: In a medium saucepan, cook raspberries, water, and sugar over medium heat for about 15 minutes, or until saucy.

To make the chocolate sauce: In a small saucepan over medium-low heat, cook and stir nondairy milk and chocolate chips until melted and combined. Remove from heat and stir in oil.

To assemble the cupcakes: Dip the tops of the cupcakes into the chocolate sauce and twist as you remove. Top with raspberry sauce and serve.

JOHN DIES **AT THE END**

ON DEMAND 12/27 AND IN THEATRES 1/25

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