



Entry No. _____ (to be filled in by SoCal VegFest Staff)

2019 SoCal VegFest Vegan Cupcake Competition

SAMPLE COMPLETED FORM

Email this completed form, typed or printed, to cupcake@bigtentvegan.com by **Thursday, October 17, 2019 at 11:55pm.** Include your name in the email message, but **DO NOT** put your name or any other identifying marks on this form.

CUPCAKE DESCRIPTION/TITLE
<i>Spicy and Warm Cupcakes with Orange Cream Cheese Frosting</i>
LIST CUPCAKE INGREDIENTS
<i>Vegan butter, soymilk, apple cider vinegar, sucanat sugar, ground ginger, ground cinnamon, ground nutmeg, sea salt, whole wheat pastry flour, baking soda</i>
LIST FROSTING & GARNISH INGREDIENTS
<i>Vegan butter, vegan cream cheese, orange zest, powdered sugar, vanilla extract, dried candied orange slice</i>
RECIPE CREDIT Identify cookbook source or recipe creator. Recipes need not be original, but source should be credited. If it's your own recipe, or your Grandma's, write "Self" or "My Grandma".
<i>Spicy & Warm Cupcakes from "The Complete Guide to Vegan Food Substitutions" by Joni Marie Newman</i>
<i>Vegan Cream Cheese Frosting from "Vegan Cupcakes Take Over the World" by Isa Chandra Moskowitz & Terry Hope Romero</i>