

# Red Velvet Cupcakes w/ Cream Cheese Frosting

Serves 12

Carter, Molly and I made this to finish a meal that the kids prepared for the grownups. If the butter isn't soft at room temperature in the wintertime, put it in the microwave for 15 seconds.

## Ingredients

- 1 1/2 cups sugar
- 16 Tbsp. unsalted butter (divided)
- 2 eggs at room temperature
- 2 1/3 cups cake flour
- 2 Tbsp. Dutch-processed cocoa powder
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 cup buttermilk
- 2 tsp. vanilla extract (divided)
- 1 1/2 Tbsp. red food coloring
- 1 tsp. white vinegar
- 8 oz. Cream cheese
- 2 1/2 cups powdered sugar

## Equipment

- Cupcake pan
- Cupcake papers
- Spray oil
- Electric mixer
- Toothpicks
- Piping bag and nozzle



## Red Velvet Cupcakes:

☑	Description	Minutes
	Preheat oven to 350 degrees; set out 2 eggs, 2 sticks of butter, and 8 oz. cream cheese to warm	
	Line cupcake pan with papers and spray with oil	2
	In a medium size bowl, with an electric mixer, combine 8 Tbsp. butter and 1 1/2 cups sugar until light and fluffy	3
	Add 2 eggs, one at a time, and beat until fluffy	2
	In a large bowl, sift together 2 1/3 cups cake flour, 2 Tbsp. dark cocoa, 1 tsp. baking soda, 1 tsp. baking powder, and 1/2 tsp. salt.	3
	In another bowl, whisk together 1 cup buttermilk, 1 1/2 Tbsp. red coloring, 1 tsp. vanilla, and 1 tsp. vinegar	2
	In another large bowl, fold together 1/4 of the dry ingredients with 1/3 of the wet ingredients to moisten the dry ingredients.	2
	Repeat the previous step and then finish with the last 1/4 of dry ingredients.	4
	Scoop batter into cups. Fill about half-way	2
	Bake	
	Clean out pans	5
	Rotate pan after 10 minutes	1
	Test for doneness with a toothpick	1
	Allow to cool completely	
	In a large bowl, with an electric mixer, combine 8 Tbsp. butter and 8 oz. cream cheese	3
	Blend in 1 tsp. vanilla	1
	Add 2 cups powdered sugar to taste	2
	Pipe frosting onto cupcakes	10
	Total; 1 hr. 20 min.	