

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.



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 | 20 |
| | 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 | 20 |
| | Rotate pan after 10 minutes | 1 | |
| | Test for doneness with a toothpick | 1 | |
| | Allow to cool completely | | 30 |
| | 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. | | |