

red velvet cupcakes



ingredients:

185g butter (at room temperature)
155g caster sugar
2 eggs
115 g self-raising flour
40g plain flour
2 heaped tbs cocoa
¼ tsp bicarbonate soda
125ml buttermilk
50ml 'Pillar Box Red' food colouring
cupcake pan and papers

step one: Pre-heat oven to 160°C. Place papers into cupcake pan and place aside. Combine the flours, cocoa and bicarb soda in a bowl. Sift three times to ensure smooth and aerated.

step two: Using an electric beater beat the butter and sugar until pale and creamy and the sugar has dissolved. Add the eggs one at a time, beating thoroughly after adding each egg.

step three: Stir in the flour mixture and the buttermilk in alternating batches starting and ending with the flour. Gently fold through the red food colouring in batches – don't attempt to add all at once.

step four: Spoon the mixture into the cupcake papers and place into the middle of the oven. Bake for 15 – 18 minutes but no more than 20 minutes. Remove and place on cooling rack. Allow the cupcakes to cool completely before icing.

step five: **Make cream cheese frosting** Combine 125g cream cheese, 30g butter, 160g icing sugar and ¼ tsp vanilla extract until smooth and creamy. (Add extra cream cheese or icing sugar to taste.)

step six: Cover the tops of the cupcakes with the frosting using a spatula or piping bag. Sprinkle with decorations such as hundreds and thousands or any of the Dollar Sweets sprinkles that are available in the baking aisle at the supermarket.

important information: Place the cupcakes in an airtight container and refrigerate. The cupcakes can be removed from the fridge and allowed to come back to room temperature before eating, however, they must be stored in the fridge otherwise the frosting will spoil.

Enjoy!