

RECIPE FOR

Red Velvet Cupcakes

NAME OF DISH

FROM THE KITCHEN OF

Living in Sugar

INGREDIENTS

SERVES 24 Cupcakes

PREP TIME 20 Minutes

TOTAL TIME 35 Minutes

OVEN TEMP 350°F

For the Cupcakes:	For the frosting:
2 1/2 Cup All Purpose Flour	1 package cream cheese
2 T. Cocoa Powder	1/2 Cup (1 Sticks) butter
1 tsp. Kosher Salt	4 Cups Powdered Sugar
1 1/4 Cup Sugar	1 tsp vanilla
1 Cup Oil	1/4 tsp salt
2 Large Eggs	1 T Milk
1 oz. Red Food Color	
1 tsp. Vanilla	
1 Cup Buttermilk	
1 1/2 tsp Apple Cider Vinegar	
1 1/2 tsp Baking Soda	

DIRECTIONS

- Pre-heat oven to 350°F
- With a mixer, combine oil & sugar and mix until pale & fluffy.
- Add eggs, one at a time, mixing until combined. Follow with vanilla
- In a separate bowl, combine flour, salt, & Cocoa Powder
- Alternate adding dry ingredients (1 cup) with buttermilk (1/2 cup) until gone.
- In a separate bowl, combine baking soda & vinegar – add to batter immediately & mix to combine.
- Using a 1.5 inch scoop, fill lined cupcake pans 3/4 full with batter
- Bake for 18-20 minutes or until cupcakes are done.
- Cool on wire racks
- For frosting: combine all ingredients in a mixer, beat until stiff peaks form.
- Top cupcakes with frosting & store in airtight containers in the refrigerator for up to 3 days.