



Red Velvet Cupcakes

(Makes up to approximately 34 small cupcakes)

2 cups plain flour

¼ cup cocoa powder

1 tsp bicarbonate of soda

1 ½ cups caster sugar

1 cup buttermilk

200g melted unsalted butter

2 eggs, lightly whisked

1 tbsp white vinegar

1 tsp vanilla extract

Red food colouring to your liking

Frosting:

500g cream cheese at room temperature

120g unsalted butter at room temperature

2 cups icing sugar

1 tsp vanilla extract

1. Line cupcake trays with patty pans and preheat oven to 170 degrees Celsius
2. Sift dry ingredients into a large mixing bowl (flour, bicarb, cocoa and sugar) and mix well
3. Whisk all wet ingredients into another bowl or large jug (butter, milk, vanilla, eggs and vinegar)
4. Make a well in the centre of the dry ingredients and add the buttermilk mixture, stir until just combined, then stir in the red food colouring.
5. Divide mixture among the lined pans. Bake for 20-25 minutes, then cool completely before icing.
6. Use an electric beater to beat the Frosting ingredients together until smooth. Spread or pipe onto cupcakes.