Red Velvet Cupcakes

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Recipe by: Laura Vitale

Makes 11 to 12

Prep Time: minutes
Cook Time: minutes

Ingredients
__1 ¼ cup of all Purpose Flour
__2 Tbsp of Cocoa Powder
__½ tsp of Baking Powder
__½ tsp of Baking Soda
__¼ tsp of Salt
__¼ cup of Unsalted Butter, softened at room temperature
__¾ cup of Granulated sugar
__¾ cup of Buttermilk
__1 Egg
__1 tsp of Vanilla Extract
__Red food Coloring
__

For the frosting,

__
__2 Cups of Powdered Sugar
__4 oz of Cream Cheese, softened at room temperature
__2 Tbsp of Unsalted Butter, softened at room temperature
__1 Tbsp of Milk
__1 tsp of Vanilla Extract

1) Preheat your oven to 350 degrees. Line a muffin pan with cupcake liners and set aside.

2) In a small bowl mix together the first 5 ingredients and set aside.In the bowl of an electric mixer fitted with a paddle attachment, cream together the sugar and butter, add the egg and vanilla and mix until well combined and creamy.

3) With the mixer running on low, add half of the dry ingredients and half of the buttermilk, make sure its combined and add the remaining dry ingredients and buttermilk making sure to combine everything together but not over mixing.Using a spatula mix the batter from the bottom to make sure nothing is left stuck to the side of the bowl, add enough food coloring to get the desired red color for your cupcakes.

4) Using a large ice cream scoop, scoop the batter evenly in your prepared pan and bake for 18 to 22 minutes or until when you insert a toothpick in the center it comes out clean.Let the cupcakes cool completely.

5) To make the frosting simply put all the frosting ingredients into the bowl of an electric mixer and mix until well combined and it has the consistency of a thick frosting.Frost the cupcakes either with a little spatula or using a disposable piping bag fitted with a plain large tip.

6) Let cool in the fridge for about 10 to 15 minutes to set a little before serving (if you can resist them anyway)

Enjoy!