



Red Velvet Cupcakes

“These cupcakes are always a crowd pleaser. Many frosting flavors work well with this cupcake, including cream cheese, buttercream, and vanilla.”

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1/2 cup unsalted butter, softened
1 1/2 cups sugar
2 eggs
2 tablespoons cocoa powder
2 ounces water
2 ounces red food coloring
1 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon apple cider vinegar
1 teaspoon baking soda

Procedure

1. Preheat the oven to 350°F.
2. Line cupcake tins with wrappers or grease with butter and flour.
3. In a large bowl, cream butter and sugar until fluffy, using an electric mixer.
4. Add eggs, one at a time, and blend well.
5. In a small bowl, make a paste of cocoa and food coloring and add to the butter mixture.
6. Sift flour and salt together onto a large piece of parchment paper and then slowly add that into butter mixture, until well- incorporated.
7. One at a time, add the following ingredients: buttermilk, vanilla, and water.
8. In a small bowl, combine the vinegar and baking soda. Fold it into the cake batter. Make sure it's incorporated, but don't beat it.
9. Pour the batter into the cupcake tins. I like to use an ice cream scoop, but use any method you like.
10. Bake for 15 to 20 minutes, or until toothpick comes out clean when inserted.
11. Remove from oven and let cool completely before frosting.

Recipe by *Family Day* Chef Melissa Buchbinder: www.thepinkaproncatering.com

