

Red Velvet Cupcakes

Recette pour 24 cupcakes

Description Chocolate cupcake with a nice red color topped with an onctuous cream cheese frosting.

L'idée déco There are different variety of natural red coloring including beet and cochineal.

Ingrédients

For the cupcakes

- 510 Gr Wheat flour
- 465 Gr Sugar
- 9 Gr Baking powder
- 18 Gr Baking soda
- 255 Gr Salted butter
- 255 Ml Buttermilk
- 6 Unit(s) Egg
- 1.50 Tsp Red food coloring
- 45 Gr Cocoa powder

For the cream cheese frosting

- 240 Gr Cream cheese
- 240 Gr Butter
- 800 Gr Icing sugar
- 2 Tsp Vanilla extract

Préparations

Temps de préparation **60 mins**

Préchauffez votre four à 350 F°

Cupcake Preparation

Mix all dry ingredients: flour, colorant, cocoa powder, baking powder and baking soda in a bowl, then sift the mix. Cream butter and sugar until the mixture is light and creamy. Stir in 1/4 of the dry ingredients alternately with of the buttermilk until everything is mixed. Incorporate the eggs. Fill cupcake molds half way and cook in oven about 20 minutes or until a toothpick comes out clean. Cool cupcakes 5 to 10 minutes in pans then remove cupcakes from pans to cool completely.

Cream Cheese Frosting Preparation

In a bowl, cream the butter with the cream cheese with electric mixer. Stir in powdered sugar gradually until mixture is smooth and creamy. Stir in vanilla extract.

To serve

Once the cupcakes have cooled, transfer the frosting to a pastry bag with a fluted tip and garnish the cup cakes.

Decorate them with a few sugar beads.

Bon appétit!