

Red Velvet Cupcakes

Makes 20 cupcakes

2 1/4 Cups Cake Flour
2 Tbl. Cocoa Powder
1 tsp. Baking Powder
1 tsp. Baking Soda
1/2 tsp. Salt

1 Cup Buttermilk
1 Tbl. Red Food Coloring
1 tsp. Distilled White Vinegar
1 tsp. Vanilla Extract

1 1/2 Cups Sugar
1 Stick Butter, room temperature
2 Eggs

Preheat oven to 350 F.

Butter and flour cupcake tin pans.

Sift flour, cocoa powder, baking powder, baking soda and salt into medium bowl.

Whisk buttermilk, food coloring, vinegar and vanilla in small bowl to blend.

Using electric mixer, beat sugar and butter in large bowl until well blended.

Add eggs 1 at a time, beating until well blended after each addition. Beat in dry ingredients alternately with buttermilk mixture in several stages.

Divide batter between prepared pans. Bake cupcakes until tester inserted into center comes out clean, about 25 minutes.

Red Velvet Cupcakes Cream Cheese Frosting:

1 8-ounce Packages Cream Cheese, room temperature
1 Stick Butter, room temperature
1 Tbl. Vanilla Extract
2 1/2 Cups Powdered Sugar

Beat cream cheese and butter in large bowl until smooth.

Beat in vanilla.

Add powdered sugar and beat until smooth.