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by ewfood

Red Velvet Cupcakes



Ingredients

4oz. butter, soft
10oz. sugar
2 eggs
1.5fl oz. red food colouring
0.5oz. cocoa powder
2 tsp. vanilla essence
8fl oz. buttermilk
6oz. flour
Pinch of salt
1 tsp. bicarbonate of soda
1fl oz. white vinegar

Preparation Time

30

min

Cooking Time

25

min

Preparation

- 1 Preheat the oven to 180°C
- 2 Cream the butter and sugar until it is a pale yellow colour and fluffy texture
- 3 Slowly add the egg and beat vigorously until it is incorporated
- 4 Mix together the cocoa powder, food colouring and vanilla until smooth, add to the butter mix
- 5 Slowly add the buttermilk and flour alternating between the two until all the buttermilk and flour has been incorporated. Beat vigorously until you have a smooth batter
- 6 Add the salt, bicarbonate of soda and vinegar until incorporated. Beat vigorously for 1-3 min
- 7 Fill greased cupcake tins $\frac{3}{4}$ full with the mixture and bake for 20-25 minutes or until the sponge bounces back when touched
- 8 Once baked cool the cupcakes

Cooks Note

Preparation time: 30 minutes; Cooking time: 25 minutes