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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 ¾ 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