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Posted on 17 September 2012  
*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