

RED VELVET CUPCAKES



Red Dye makes these beautiful cupcakes red! Change the color for a fun effect!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Cupcake Ingredients

- 1 1/4 Cup all-purpose flour
- 1/4 cup cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1 cup sugar
- 2 large eggs, at room temperature
- 1/2 cup sour cream
- 1/4 cup milk
- 1 teaspoon pure vanilla extract
- 3 tsp red food dye



Frosting Ingredients

- 1 package cream cheese softened (8 oz)
- 1/4 cup (4 Tbsp) unsalted butter at room temperature
- 2 Tbsp sour cream
- 2 tsp vanilla extract
- 2 cups confectioners sugar

Cupcake Instructions

- Heat oven to 325°F.
- In a medium bowl, whisk together the flour, cocoa powder, baking soda, and salt; set aside.
- Beat the butter and sugar on medium-high until fluffy, 2 to 3 minutes.
- Beat in the egg, scraping down the sides of the bowl as necessary.
- Mix in sour cream, milk, vanilla and food dye until combined
- Slowly beat in flour mixture just until combined (do not over mix)
- Fill batter into a pastry bag, snip off end and fill cupcake liners half full.
- Bake 16-18 minutes until a toothpick inserted in the center comes out clean. Cool before frosting.
- To make Frosting:
 - Beat softened cream cheese, softened butter, sour cream and vanilla extract in a medium sized bowl
 - Beat in confectioners sugar until frosting is smooth.
 - Fill a piping bag and pipe onto each cooled cupcake.
 - Top with holiday toppings and enjoy!
- **Makes 12-14 cupcakes**