

Red Velvet Cupcake Recipe www.cake-recipes.com

Ingredients:

- * 2 1/2 cups all-purpose flour
- * 1 1/2 cups sugar
- * 1 teaspoon baking soda
- * 1 teaspoon salt
- * 1 teaspoon cocoa powder
- * 1/2 teaspoon salt
- * 1 1/2 cups vegetable oil
- * 1 cup buttermilk, room temperature
- * 2 large eggs, room temperature
- * 2 tablespoons red food coloring
- * 1 teaspoon white distilled vinegar
- * 1 teaspoon vanilla extract

Instructions:

Preheat oven to 350 °F and line two cupcake tins with paper liners .

Combine the flours in a small bowl.

In a medium mixing bowl, sift together the flour, sugar, baking soda, salt, and cocoa powder. In a large bowl gently beat together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla with a handheld electric mixer. Add the sifted dry ingredients to the wet and mix until smooth and thoroughly combined.

Divide the batter evenly among the cupcake tins about 2/3 filled. Bake in oven for about 20 to 22 minutes, turning the pans once, half way through. Test the cupcakes with a toothpick for doneness. Remove from oven and cool completely before frosting.

A Cream Cheese Frosting Recipe:

- * 1 pound cream cheese, softened
- * 2 sticks butter, softened
- * 1 teaspoon vanilla extract
- * 4 cups sifted confectioners' sugar
- * Chopped pecans and fresh raspberries or strawberries, for garnish

In a large mixing bowl, beat the cream cheese, butter and vanilla together until smooth. Add the sugar and on low speed, beat until incorporated. Increase the speed to high and mix until very light and fluffy.

Garnish with chopped pecans and a fresh raspberry or strawberry.

Frost the cupcakes with a butter knife or pipe it on with a big star tip.

Recipe adapted from The Food Network.