



RED VELVET CUPCAKES

Servings: 12

I know many of you (myself included) love Red Velvet Cake. But have you considered Red Velvet Cupcakes? I call this "Indulgence on the go!"

And who doesn't like to be the centre of attention? These cupcakes do and they have every right to be!

INGREDIENTS:

For the cupcake

60g	SCS Unsalted Butter
150g	Plain Flour (sifted)
2 tbsps	Red Colouring
1 tsp	Cocoa Powder
1 tsp	Vanilla Extract
1 ½ tsp	White Vinegar
1/2 tsp	Bicarb Soda
120 ml	Milk
1	Egg
150g	Caster Sugar

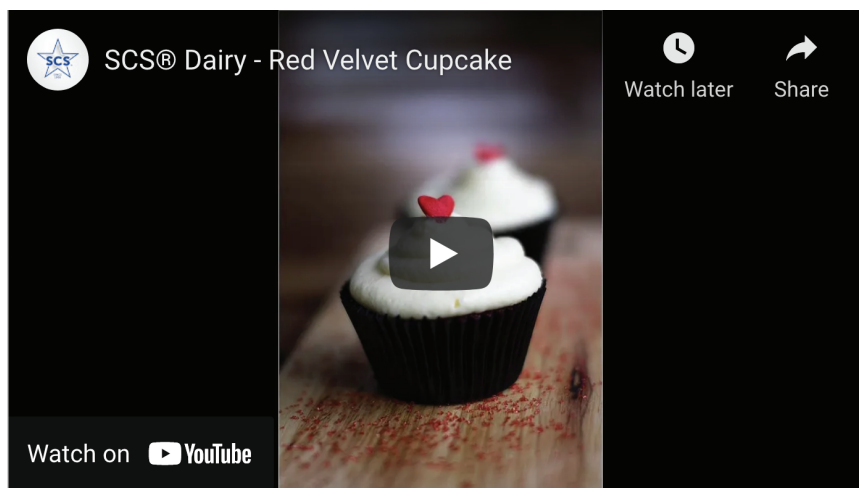
For the Cream Cheese Frosting

250g(1 tub)	SCS Cream Cheese
125g	SCS Unsalted Butter
60g	Icing Sugar

1. Make the cupcake - Preheat oven to 170°C.
2. Cream butter with a mixer, add caster sugar and mix well.
3. Add an egg into the batter and mix well.
4. In a separate bowl, add in cocoa powder, red colouring and vanilla extract, stir until the ingredients are well mixed then add to the batter from Step 1.
5. Sift the plain flour and add a bit at a time, mixing well.
6. Add milk a bit at a time to the batter and mix well.
7. Add bicarb soda to the batter, pour in white vinegar and fold into the batter. The white vinegar will dissolve the bicarb soda and is normal for you to hear a bit of sizzling sound.
8. Lay cupcake liners on the baking tin. Divide the batter into liners. The batter should fill around $\frac{3}{4}$ of the height of the liner.
9. Put the cupcake tin into the oven and bake for 20 to 25 minutes.
10. Test the cake with a skewer. The skewer will be clean if the cake is cooked.
11. Set aside the cupcakes to cool.

Frosting

1. Make the Cream Cheese Frosting
2. Add in butter and cream cheese in a mixer and mix well.
3. Add sugar and mix until smooth.
4. Scoop the cream cheese frosting into a piping tube.
5. Pipe frost on the cupcake and it is ready to serve.



https://youtu.be/Ym4Ah_x8nv8