

Red Velvet Cup Cakes Recipe

Indgredients

Dry Ingredients (to be mixed in bowl 1)

1. All purpose flour - 3/4 cup
2. Baking Soda - 1/4 teaspoon
3. Baking powder - 1/2 teaspoon
4. Cocoa Powder - 1/2 tablespoon

Wet Ingredients (to be mixed in bowl 2)

1. Softened butter - 1/4 cup
2. Vanilla Essence - 1/2 teaspoon
3. Powdered Sugar - 1/2 cup
4. Butter milk - 1/2 cup or more if needed
5. Vinegar (optional) - 1/2 teaspoon
6. Red Gel food color - few drops

Frosting

1. Sweetened Whipping cream - 1/2 cup
2. Cream Cheese - 1/2 cup
3. Vanilla essence - 1/2 teaspoon
4. Powdered Sugar - 1/4 cup



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Cup Cakes

Recipe

Method

1. Mix the dry ingredients with a whisk, ensure that they are mixed thoroughly
2. Mix the butter and sugar together and beat them till they are light and fluffy.
3. Mix the other wet ingredients except food color and vinegar in it.
4. Pre heat the oven for 10 mins at 180 degrees
5. Place a sieve over the bowl of wet ingredients and sieve the dry ingredients gradually into that bowl
6. With a whisk or a spatula, mix dry and wet ingredients, DO NOT OVERMIX them. Just make sure there are no lumps and go slow and light-handed. Using a spatula, with cut and fold method works best. Add more buttermilk/water if need be.
7. Ensure, you get flowing consistency.
8. Fill the cup cake liners, this recipe should give 6 cupcakes and bake in the oven for 12-15 mins at 180 degrees.
9. Whip the whipping cream till stiff peaks.
10. Prepare the frosting by beating cream cheese and sugar together and mixing it with whipped cream.
11. Decorate the cup cakes with the prepared frosting.

