

red velvet cupcakes

lightly chocolate cupcakes with cream cheese frosting

recipe makes 24 cupcakes

cupcakes

200g unsalted butter, room temperature
1½cups caster sugar
2 eggs
1½tsp vanilla extract
2cups plain flour, sifted
¼cup cocoa powder, sifted
1cup buttermilk
2tbsp red food colouring
1tsp baking soda
1tbsp white vinegar

frosting

500g Philadelphia Cream Cheese, room temperature
1cup icing sugar
2tsp vanilla extract

cupcakes

preheat the oven to 170°C / 150°C fan-forced. in a bowl, sift together the flour and cocoa powder – stir to combine; in a separate bowl or measuring jug, combine the buttermilk and food colouring – set both aside. in the bowl of an electric mixer, cream the butter and sugar together until light and fluffy. add the eggs in one at a time, beating after each addition. beat in the vanilla extract, and scrape down the bowl. add one third of the flour/cocoa mix and beat on the lowest speed til combined, then add one third of the buttermilk/food colouring mix and beat again on the lowest speed until combined. repeat this process until all combined. scrape down the bowl to ensure all ingredients are evenly incorporated. combine the baking soda and vinegar in a small glass, stirring to ensure the soda dissolves in the vinegar, then stir the mix through the cupcake batter. use an icecream scoop to divide the batter between 24cupcake cups or liners filling each one two-thirds full. bake the cupcakes for 20-25 minutes. cool completely before frosting.

frosting

in the bowl of an electric mixer, beat the cream cheese until light and fluffy. add the icing sugar gradually until a pipeable consistency is achieved (the frosting may need more or less icing sugar depending on the consistency of the cream cheese). the mixture should be thick enough that it has to be shaken off a spoon – not sliding off. stir through the vanilla until combined (at this point the frosting may need to be chilled to allow it to thicken).

pipe the frosting onto the cupcakes and serve.

mr timothy james