



## Red Velvet Cupcakes with Cream Cheese Frosting

**Ingredients:** Makes approx. 24 cupcakes

- 2-  $\frac{1}{2}$  cups cake flour
- 1-  $\frac{1}{2}$  cups granulated sugar
- 2 tbsp. unsweetened cocoa powder
- 1 tsp. salt
- 1 tsp. baking soda
- 1 cup buttermilk
- 1-  $\frac{1}{2}$  cups oil (neutral oil like vegetable or canola)
- 2 large eggs
- 1 tsp. white vinegar
- 1 tsp. vanilla extract
- 1 oz. no taste red food coloring

**Directions:** Pre-heat oven to 325 degrees and line cupcake pans with liners. Combine and sift all dry ingredients into a bowl of a mixer.

Whisk all wet ingredients together in another large bowl. Pour the combined wet ingredients into the dry ingredients and combine using the whisk attachment on a mixer. Do not over beat. Scoop batter into cupcake pans  $\frac{3}{4}$  way full and bake at 325 degrees for 18-20 minutes or until a tooth pick comes out clean.

**Cream Cheese Frosting:** Cream together 4 tablespoons of salted or unsalted butter (softened) and 6 ounces of cream cheese (softened). Slowly add in 4 cups powdered sugar,  $\frac{1}{4}$  teaspoon vanilla, a pinch of salt and whip together until creamy and smooth. Frost cupcakes and enjoy!

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