



Warmest Holiday Wishes

Red Velvet with Cream Cheese Frosting

Makes 24 Cupcakes in standard liners / Mason jar amount depends on size of jar

FOR THE BATTER

2½ cups cake flour
(not self-rising), sifted
2 tbsp. unsweetened
Dutch-process cocoa powder
1 tsp. salt
1½ cups sugar

1½ cups vegetable oil
2 large eggs, room temperature
2 tbsp. red food coloring
1 tsp. pure vanilla extract
1 cup buttermilk
1½ tsp. baking soda
2 tsp. distilled white vinegar

FOR THE FROSTING

2 (8-ounce packages) cream cheese, at room temperature
8 tbsp. (1 stick) unsalted butter, at room temperature
2½ cups confectioners' sugar, sifted
1 tsp. vanilla extract
Pinch of salt

DIRECTIONS

1 / Preheat oven to 350 degrees. Line standard muffin tins with paper liners. Whisk together cake flour, cocoa, and salt.
2 / With an electric mixer on medium-high speed, whisk together sugar and oil until combined. Add eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Mix in food color and vanilla.
3 / Reduce speed to low. Add flour mixture in three batches, alternating with two additions of buttermilk, and whisking well after each. Stir together the baking soda and vinegar in a small bowl (it will foam); add mixture to the batter, and mix on medium speed 10 seconds.
4 / Divide batter evenly among lined cups, filling each three-quarters full*. Bake, rotating tins halfway through, until a cake tester inserted in centers comes out clean, about 18-20 minutes. Transfer tins to wire racks to cool 10 minutes before removing cupcakes.

FOR THE FROSTING

1 / In stand mixer with paddle attachment, beat cream cheese and butter at medium speed until smooth, about 1 minute.
2 / Add sugar, vanilla, and salt. Blend on low speed for 30 seconds; beat on medium high until fluffy.
3 / When cupcakes are cooled completely, frost with cream cheese frosting.

* **FOR MASON JARS** / Spray jars VERY well. Fill jars ¼ way full. Use a batter pen or funnel to ensure no batter gets on sides of jar. If batter gets on the sides of the jar, use a wet paper towel to wipe clean. Baking with batter on interior sides of jar will cause jar to brown. Do not bake with lids on! Jars vary, be sure to check frequently. Bake, rotating tins halfway through, until a cake tester inserted in centers comes out clean, about 18-20 minutes.

Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers. Bring to room temperature before serving.

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Nothing Warms the Belly Better Than a Cupcake!

Enjoy!