

Country Hill Cottage®



Red Velvet Cupcakes

You need

150 g (1 1/4 cups) all-purpose flour, sifted
20 g (1/4 cup) unprocessed Dutch cocoa powder, sifted
1 tsp baking soda
1/4 tsp salt
115 g (1/2 cup) granulated sugar
1 egg
115 ml (1/2 cup) buttermilk
150 ml (2/3 cup) oil
1 tbsp white vinegar
1 tsp red gel paste food colour
1 tsp vanilla extract



You do

1. Prepare the cupcake tray by placing paper cupcake cases in each hole of the tray. Preheat the oven to 180°C / 350°F / Gas Mark 4.
2. Sift the flour, cocoa, salt and baking soda into a large mixing, add the sugar and combine on low speed. Set aside. Whisk together the oil, buttermilk, eggs, vinegar, vanilla extract and red food colouring. Starting on low speed, pour the wet ingredients into the dry ones and mix on medium high speed until just combined. Scrape down the sides of the bowl occasionally.
3. Using an ice cream scoop or a spoon, fill each cupcake case 2/3 with batter and bake for 20 to 25 minutes.
4. To check the doneness, insert a cake tester or skewer into the middle of a cupcake. If the skewer comes out clean, remove the cupcakes from the oven. Place the pan on a wire rack and allow the cupcakes to cool completely. Decorate with cream cheese icing and sprinkles.