



RED VELVET CUPCAKES WITH CREAM CHEESE FROSTING

The Red Velvet Cake is originated in New York in the Waldorf Astoria Hotel. A classic Red Velvet Cake/Cupcake includes, among other ingredients, usually cocoa, vinegar, buttermilk and red food colouring. These ingredients make it so fluffy. The topping consists of a cream cheese buttercream - very easy to prepare and so tasty. This recipe is perfect for lovers, annual and Mother's Day and birthdays.

For about 15 muffins:

1/4 cup (60g) unsalted butter, softened to room temperature
1 cup (200g) granulated sugar
1 teaspoon vanilla powder or pulp of 1 vanilla pod
1/2 cup (120ml) oil
1/2 teaspoon vinegar
Red food colouring, gel or powder
2 large or 3 medium-sized eggs, room temperature, separated
1 and 1/3 cups (160g) plain or all-purpose flour
1/4 cup (32g) cornstarch
1/2 teaspoon baking soda
4 teaspoons unsweetened cocoa powder
1/4 teaspoon salt
1/2 cup (120ml) buttermilk

Creamcheesefrosting:

1/3 and 3/8 cup (160 g) unsalted butter, softened to room temperature
1 and 1/3 cups (160 g) confectioners sugar
Less than 8 oz (200 g) full-fat cream cheese
1 teaspoon vanilla powder or pulp of 1 vanilla pod

Directions:

- Preheat oven to 350°F (175°C). Line a 12-count muffin pan with cupcake liners. This recipe makes about 15 cupcakes, so you will have to bake 3-4 cupcakes in a 2nd batch or you use some baking cups made of silicone.
- Beat 2 egg whites on high speed in a medium bowl until soft peaks form, about 2-3 minutes and set aside. Sift all the dry ingredients together (flour, cornstarch, cocoa powder, salt, baking soda) and set aside.
- In a separate bowl, beat the butter on high speed until smooth and creamy - about 1 minute. Add the sugar and vanilla and beat on high speed for 2 minutes until creamed together fairly well.
- Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the oil and beat on high for 2 minutes.
- Add 2 egg yolks. Beat on medium-high speed until combined. Beat in the vinegar and the food coloring-- until you reach your desired color. I use 2 tablespoons.
- With the mixer on low speed, add the dry ingredients alternating with the buttermilk and mixing just until incorporated.
- Fold whipped egg whites into cupcake batter with a rubber spatula or wooden spoon. The batter will be silky and slightly thick.
- Spoon batter into cupcake liners filling about 1/2 of the way full. Bake for 25-30 min until a toothpick inserted in the center comes out clean. Don't overbake or your cupcakes will dry out. Allow to cool in the pan.



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Make the frosting:

- In a medium bowl beat the butter on high speed until smooth and creamy.
- Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the sugar and vanilla and go on mixing until everything is combined.
- Gradually add the creamcheese. You can colour your frosting or pep it up with some fruit puree or marmelade.

Advice: The muffins can also be made ahead one day in advance, covered, and stored at room temperature. The frosting too, covered and stored in the refrigerator until ready to use. Decorate/assemble cupcakes immediately before serving. You can also freeze the muffins.

