

Red Velvet Cupcakes by Lynn's Recipes



LynnsRecipes.com

A great treat, especially for Valentine's Day. These are moist and delicious and easy to make. Adapted from Martha Stewart.

Red Velvet Cupcakes

Ingredients:

- 2-1/2 cups cake flour
- 2 Tablespoons cocoa powder
- 1 teaspoon salt
- 1-1/2 cups sugar
- 1-1/2 cups vegetable oil
- 2 large eggs, room temperature
- 2 Tablespoons red food coloring
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 1-1/2 teaspoons baking soda
- 2 teaspoons distilled white vinegar

Cream Cheese Frosting- Please see my video on how to make cream cheese frosting linked below.

Preheat oven to 350°. Line muffin pan with paper liners.

In a large bowl, whisk together cake flour, cocoa and salt and set aside

In the bowl of a stand mixer fitted with the paddle attachment or you can use a hand mixer with a large bowl, beat the sugar and oil on medium-high speed until combined. Add eggs, one at a

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time, beating until each is incorporated, scraping down sides of bowl as needed. Mix in food color and vanilla.

Reduce speed to low and add half of flour mixture and mix well. Add half of the buttermilk and mix well. Add the rest of the flour mixture, mix well and finish off with the rest of the buttermilk. In a small bowl, stir together the baking soda and vinegar (it will foam) and add mixture to the batter and beat on medium speed until combined about 10 seconds.

Fill the cupcake papers $\frac{3}{4}$ full. Bake in a preheated oven at 350° for 20 minutes until a toothpick or cake tester comes out clean. Transfer to a wire rack and cool completely before frosting.

After cool, frost with cream cheese frosting.

Link to: [Cream Cheese Frosting](#)

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