

RED VELVET CUPCAKES WITH CREAM CHEESE FROSTING

INGREDIENTS:

FOR RED VELVET CUPCAKES:

- 1 ½ cups all-purpose flour (190 g)
- 1 cup granulated sugar (200 g)
- 1 tsp baking soda (6 g)
- ½ tsp salt (3 g)
- 1 large egg (50 g), room temp
- ½ cup vegetable oil or any neutral oil (120 mL), room temp
- 1 cup buttermilk (240 mL), room temp
- 1 tsp white distilled vinegar (5 mL)
- 1 ½ tbsp unsweetened cocoa powder (11 g)
- 1 tbsp LorAnn Red Velvet Bakery Emulsion (15 mL) *See notes for substitutions
- ½ tsp white distilled vinegar (2.5 mL)



FOR CREAM CHEESE FROSTING:

- 8 oz. full-fat cream cheese (223 g), cold
- ½ cup unsalted butter (113 g), slightly soft
- 4 cups powdered sugar (500 g), sifted
- 1 tsp LorAnn Reserve Natural Organic Madagascar Bourbon Vanilla Bean Paste (5 mL) or 2 tsp of LorAnn Reserve Pure Organic Madagascar Bourbon Vanilla Extract (10 mL)
- 1 tbsp heavy cream (15 mL)
- A generous pinch of kosher salt
- ½ cup (1 stick) unsalted butter + 2 tablespoons, separated

DIRECTIONS:

Preheat oven to 350°F (180°C). Line a cupcake pan with liners. This recipe makes 1 dozen.

For Cupcakes

1. In a large bowl, combine flour, sugar, baking soda, and salt. Whisk and set aside.
2. In a medium bowl, combine egg, oil, buttermilk, and 1 tsp of vinegar. Whisk and set aside.
3. In a small bowl or ramekin, add cocoa powder, LorAnn Red Velvet Emulsion (or vanilla and coloring), and the ½ tsp reserved vinegar. Stir until smooth and combined.
4. Add the red slurry to the wet ingredients. Whisk until combined.
5. Gradually add the dry ingredients to the wet ingredients. Whisk or stir by hand until just combined and smooth. Do not overmix.
6. Scoop the batter into liners, making sure to only fill full. They will rise up quite a bit.
7. Bake 18-22 minutes. A toothpick inserted in the center should come out with only a few moist crumbs.
8. Let them sit in the baking pan for 5 minutes, and then remove the cupcakes to a wire rack to cool

completely before frosting.

For Frosting

1. Cream the butter and cold cream cheese together on medium-high speed for about 2-3 minutes until completely smooth and pale. Make sure you see no lumps before adding sugar.
2. Add LorAnn Vanilla Bean Paste (or vanilla extract) and salt.
3. Turn the mixer speed to the lowest setting and add powdered sugar 1 cup at a time. Once it is incorporated, turn the speed to medium and mix for 1 minute. Repeat with the rest of the sugar until it is all incorporated. Scrape the sides and bottom of the bowl as needed.
4. Using a rubber spatula or wooden spoon, hand mix the frosting for 30 seconds at the very end of the mixing. This will eliminate any large air bubbles so your frosting is smooth for spreading or piping.

Notes

- For cupcakes, use 3-4 drops of red gel color, or liquid color, use 1 ½-2 tbsp for the desired color.
- For cupcakes, use 2 tsp of Vanilla extract (10 mL)
- #20 cookie scoop - 3 tbsp (45 mL)

Prep Time: 45 minutes

Bake Time: 18-22 minutes

Servings: 12-15

