

Red Velvet Cupcakes

Ingredients

2 1/2 c Flour
1 1/2 c Sugar
1 1/2 t Baking Soda
1 t Salt
2 T Cocoa Powder
1 1/2 c Vegetable Oil
2 Eggs (room temperature)
1 c Buttermilk (room temperature)
2 T Red Food Coloring
2 t Vinegar
3 t Vanilla Extract
8 oz Cream Cheese (softened)
8 T Butter (softened)
2 c Powdered Sugar (sifted)
30 Raspberries

Instructions

- 1.Preheat your oven to 350 degrees.
- 2.In a large bowl sift together flour, sugar, baking soda, salt, and cocoa powder. With your mixer, combine oil, buttermilk, eggs, food coloring, vinegar, and 2 teaspoons vanilla. Slowly add the dry ingredients into the wet and mix to combine well.
- 3.Line cupcake trays with paper liners. Fill each cupcake 2/3 full with batter. Bake for 20-22 minutes, or until a toothpick inserted into a cupcake comes out clean.
- 4.Transfer the cupcakes to wire cooling racks to cool completely.
- 5.While the cupcakes are cooling, make the frosting. With your mixer, beat cream cheese to soften it up a bit. Add in butter and mix well,

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then add in 1 teaspoon vanilla. Add in powdered sugar, one cup at a time. Beat until the frosting is light and fluffy. Spread frosting on cupcakes and garnish each with a fresh raspberry.