

Red Velvet Cupcakes

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Make 24 cupcakes

Cupcakes Ingredients:

- 2 1/2 cups **flour**
- 1 1/2 cups **sugar**
- 3 tbsp **cocoa powder**
- 1 tsp **baking soda**
- 1 tsp **salt**
- 2 **eggs**
- 1 1/3 cups **vegetable oil**
- 3/4 cup **buttermilk**, room temperature
- 2 tbsp **red food coloring**
- 1 tbsp **white distilled vinegar**
- 1/2 tbsp **vanilla extract**

Cream Cheese Frosting:

- 2 cups **confectioners' sugar**
- 8 ounces **cream cheese**
- 3/4 cup unsalted **butter**
- 1/2 tsp **salt**
- 2 tsp pure **vanilla extract**

Steps:

1. Preheat the oven to 350 degrees. Line a cupcake tray with 24 liners.
2. In a medium bowl combine the flour, sugar, baking soda, cocoa powder and salt. In a large bowl whisk together the eggs and oil. In a large cup combine the buttermilk, red food coloring, vinegar and vanilla extract.

3. In batches, add the dry mixture and buttermilk mixture to the large bowl with egg and oil - ending and finishing with the dry mixture. Whisk until evenly combined.
4. Divide batter among the tray, filling the liners no more than 3/4 of the way. Bake for about 22 minutes until a toothpick comes out clean.
5. In a stand mixer add all of the frosting ingredients and mix until well combined and smooth, about 3 minutes.
6. Decorate cupcakes as desired ❤️