

Red Velvet Cupcakes

Ingredients:

- (20 cupcakes)
 - 120g butter
 - 300g caster sugar
 - 2 eggs
 - 250ml buttermilk
 - 2 tablespoons red food colouring
 - 1 teaspoon vanilla extract
 - 1 & 1/2 teaspoons bicarbonate of soda
 - 1 tablespoon vinegar
 - 250g plain flour
 - 5 tablespoons cocoa powder
 - 1 teaspoon salt
- Icing:
- 140g/5oz butter, softened
 - 280g/10oz icing sugar
 - 1-2 tbsp milk
 - a few drops food colouring



Method

- 1) Preheat oven to 180 C / Gas mark 4. Place the paper cases on a tray.
- 2) In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, buttermilk, red food colouring and vanilla. Stir in the bicarbonate of soda and vinegar. Mix the flour, cocoa powder and salt, and stir into the mixture. Spoon the mixture into the paper cases, dividing evenly.
- 3) Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Leave to cool.
- 4) Make the buttercream icing - beat the butter in a large bowl until soft. Add half the icing sugar and beat until smooth.
- 5) Then add the remaining icing sugar with one tablespoon of the milk, adding more milk if necessary, until the mixture is smooth and creamy.
- 6) Add the food colouring and mix until well combined.
- 7) Spoon the icing into a piping bag with a star nozzle and pipe the icing twirling it round and round onto the cup cakes in a large swirl.