

Red (Brown) Velvet Cupcakes

Makes 14 - 16 cupcakes



Ingredients

Cupcake Batter

- 1 2/3 cups all-purpose flour
- 2 teaspoons cocoa powder
- 1 cup sugar
- 1/4 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 3/4 cup unsalted butter (1 1/2 sticks), softened
- 3 large eggs, at room temperature
- 2 tablespoons pure vanilla extract
- 3/4 cup buttermilk, at room temperature
- Red food coloring

Cream Cheese Frosting

- 1 1/2 sticks unsalted butter, softened
- 3 cups confectioners' sugar, sifted
- 8 ounces cream cheese, softened
- 1 teaspoon pure vanilla extract
- One pinch kosher salt

Steps

1. Preheat oven to 350°F. Line two standard muffin pan/tin with paper liners (or spray well with non-stick spray).
2. Over the bowl of a stand mixer, sift together the flour, cocoa powder, sugar, baking soda, baking powder and salt.
3. Cut the softened butter into small pieces and add to the dry ingredients. Mix together on low speed using a paddle attachment. Mixture should resemble large crumbs.
4. In a medium bowl, whisk together the eggs, buttermilk, vanilla and food coloring.
5. Slowly add the wet ingredients to the dry with the mixer on low speed. Mix until just combined, scraping down the sides and bottom of the bowl.
6. Scoop the batter into the muffin tin with a large cookie or ice cream scoop. Bake for 15 - 20ish minutes or until the tops are matte (no longer shiny) and a toothpick comes out clean when inserted in the center.
7. Let cupcakes fully cool before piping the buttercream topping. Serve immediately.

To make the buttercream topping

1. In the bowl of an electric mixer, cream butter until smooth. Gradually add the confectioners' sugar and beat until smooth and creamy. Add the cream cheese, pure vanilla extract and kosher salt. Mix to combine.
3. Transfer the mixture to a piping bag fitted with a star tip. Pipe and decorate the cupcakes once they are fully cooled.

**Because I use a natural food coloring the cupcakes are more brown than red. I used strawberry powder on top.*