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| **Red Velvet Cupcakes (convert to metric)** |  |
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| recipe image | |  |  | | --- | --- | | **Prep Time:**30 Minutes  **Cook Time:**20 Minutes | **Ready In:**50 Minutes  **Servings:**10 | |

"Little versions of classic red velvet cake! Frost with cream cheese frosting or white frosting."

**INGREDIENTS:**

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| 1/4 cup butter  3/4 cup white sugar  1 eggs  1/2 cup buttermilk  1 tablespoon red food coloring  1/2 teaspoon vanilla extract  3/4 teaspoon baking soda | 1-1/2 teaspoons distilled white  vinegar  1 cup all-purpose flour  2 tablespoons and 2  teaspoons unsweetened  cocoa powder  1/2 teaspoon salt |

**DIRECTIONS:**

*You have scaled this recipe's ingredients to yield a new amount (10). The directions below still refer to the original recipe yield (20).*

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| **1.** | Preheat oven to 350 degrees F (175 degrees C). Grease 12 cup muffin pans or line with 10 paper baking cups. |
| **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 coloring and vanilla. Stir in the baking soda and vinegar. Combine the flour, cocoa powder and salt; stir into the batter just until blended. Spoon the batter into the prepared cups, dividing evenly. |
| **3.** | Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter and frost with desired frosting. |