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| **Red Velvet Cupcakes (convert to metric)** |   |
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| recipe image |

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| **Prep Time:**30 Minutes**Cook Time:**20 Minutes | **Ready In:**50 Minutes**Servings:**10 |

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

**INGREDIENTS:**

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| 1/4 cup butter3/4 cup white sugar1 eggs1/2 cup buttermilk1 tablespoon red food coloring1/2 teaspoon vanilla extract3/4 teaspoon baking soda | 1-1/2 teaspoons distilled whitevinegar1 cup all-purpose flour2 tablespoons and 2teaspoons unsweetenedcocoa powder1/2 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. |