

Red Velvet Cupcakes

60g unsalted butter
150g caster sugar
1 egg
20g cocoa powder
40ml red food colouring (or small teaspoon if using paste colour)
½ teaspoon vanilla extract
120ml buttermilk
150g plain flour
½ tsp bicarbonate of soda
1 ½ tsp white vinegar

1. Preheat oven to 170 degrees
2. Cream the butter and sugar together using classic whisk in 6L stainless steel bowl until light and fluffy, add the egg and beat well
3. In classic batter bowl mix the cocoa powder, red colouring and vanilla extract to make a paste. Add to the butter and mix well
4. Pour in half the buttermilk, then half the flour and mix well. Repeat.
5. Finally add the bicarb and vinegar and mix
6. Spoon the mixture into paper cases until 2/3 full and bake for 20-25 minutes.
7. Leave to cool and ice with cream cheese dressing