Red Velvet Cupcakes with Cream Cheese Frosting
Makes about 20 large cupcakes

- 2 ½ cups all-purpose flour
- 1 ½ cups sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 tablespoons + 1 teaspoon cocoa powder (Ghirardelli or Hershey's is good.)
- 1 cup vegetable oil
- 1 ½ cups buttermilk, room temperature
- 2 large eggs, room temperature
- 2 tablespoons red food coloring (This is about one whole bottle of food coloring. Don't skimp on this part.)
- 1 teaspoon white distilled vinegar
- 1 teaspoon vanilla extract
- cupcake liners

For the Cream Cheese Frosting:

- ½ pound (8 oz.) cream cheese, softened (Philadelphia)
- 1 stick of unsalted butter, softened
- ¾ teaspoon vanilla extract
- 2 ¼ cups confectioners' sugar, sifted lightly to remove any lumps
- icing bag with piping tip, if desired (I used plastic ones made by Wilton)

Directions

Preheat the oven to 350 degrees F. Line two 12-cup muffin pans with cupcake liners.

Prepare your *mise en place*! First, take the buttermilk, eggs, cream cheese, and butter out of the fridge and let come to room temperature before proceeding with the recipe. Then, measure out and use a sieve to sift together the flour, sugar, baking soda, salt, and cocoa powder in a bowl. Do NOT forget to sift! Or else you will have powdery cocoa balls exploding into your eyes!

In the bowl of a mixer with a whisk attachment or with a handheld mixer gently beat together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla. Add the sifted dry ingredients to the wet and mix until smooth and thoroughly combined.

Transfer the batter to a large measuring cup. Using a spatula to prevent dripping, pour the batter evenly among the cupcake tins about 3/4-filled. Bake in oven for about 24 to 26 minutes, turning the pans once halfway through, until a toothpick inserted in the center of a cupcake comes out clean. (Note: Baking time will vary depending on the heat of your oven and the size of your cupcakes. Just use the toothpick test to determine doneness.) Remove from oven and let cool completely before frosting.

<u>For the Cream Cheese Frosting</u>:
In a large mixing bowl, beat the cream cheese, butter and vanilla together until smooth. Add the sugar on low speed and beat until incorporated. Increase the speed to high and mix until very light and fluffy. Let the frosting cool a bit in the refrigerator before applying to cupcakes.

If desired, transfer the frosting to an icing bag and pipe the frosting in a circular motion around the cupcake. Otherwise, frost the cupcakes with a butter knife or small spatula.

Recipe printed from [Peaches and Cake](#), 2011.

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