Name: \_\_\_\_\_\_\_\_\_\_\_\_\_ Unit: \_\_\_\_\_\_\_\_\_

Block: \_\_\_\_\_\_\_\_\_\_ Red Velvet Cupcakes Duty: \_\_\_\_\_\_\_

Ingredients:

* Cupcakes:
	+ 65mL butter
	+ 190mL white sugar
	+ 1 egg
	+ 125mL buttermilk
	+ 15mL red food colouring
	+ 3mL vanilla extract
	+ 4mL baking soda
	+ 8mL distilled white vinegar
	+ 250mL all-purpose flour
	+ 40mL unsweetened cocoa powder
	+ 2mL salt
* Creamcheese Icing:
	+ 4oz. cream cheese, room temperature
	+ 125mL powdered sugar
	+ 2mL vanilla
	+ 80mL heavy cream

Directions:

1. Preheat oven to 350 degrees F.
2. In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy.
3. Mix in the egg, buttermilk, red food colouring and vanilla.
4. Stir in the baking soda and vinegar.
5. Combine the flour, cocoa powder and salt in a separate bowl. Stir into batter until just blended.
6. Spoon the batter into prepared cups. Dividing evenly.
7. Bake until the tops spring back when pressed, 20-25 minutes.

Cream Cheese Frosting:

1. In large bowl, blend cream cheese with electric mixer until smooth.
2. Add the vanilla and sugar, beat until smooth.
3. Whisk in heavy cream.