RED VELVET CUPCAKES WITH PEPPERMINT CREAM CHEESE FROSTING

Makes 14 mini cupcakes

Ingredients

To prepare Batter:
113g (about 1 cup) – Cake Flour
½ cup – Granulated Sugar
2 tsp. – Cocoa Powder
¼ tsp. – Baking Soda
1/16 tsp. – Iodized Salt
2 Tbsp. + 1 tsp. – Unsalted Butter
1 large – Whole Egg
¼ cup + 2 tsp. – Buttermilk
3 ½ Tbsp. – Vegetable Oil
1 ¾ tsp. – Red Food Coloring
¾ tsp. – Vanilla Extract

To Prepare Frosting:
4 ½ oz. – Cream Cheese, softened
3 ½ Tbsp. – Unsalted Butter, softened
1 cup + 2/3 cup – Powdered Sugar
¼ tsp. – Iodized Salt
¾ tsp. – Peppermint Extract
2 ¾ tsp. – Vanilla Extract
¼ cup – Crushed Peppermint Candies, for garnish

Preparation

To prepare Cupcakes:
Step one:
Line cupcake pan with mini cupcake liners, set aside. Preheat oven 325 degrees Fahrenheit.
Step two:
In a large mixing bowl, combine cake flour, sugar, cocoa powder, baking soda, and salt. Mix well on medium speed.
Step three:
With mixer on low speed, slowly add butter in stages and combine until the mixture resembles coarse crumbs.
Step four:
Add egg, buttermilk, oil, food coloring, and vanilla extract while mixing on low speed to combine.
Step five:
Once combined, beat on medium speed until the batter is thoroughly mixed, scraping the sides of the bowl as needed.
Step six:
Using a small scoop (about 1 ½ Tbsp.), portion the batter into cupcake liners.
Step seven:
Bake in oven for 15-20 minutes or until toothpick inserted into the center comes out clean. Allow to cool completely before frosting.

To prepare Frosting:
Step one:
In a mixing bowl, use a mixer with whisk attachment to whisk softened cream cheese and butter. Cream together until light and fluffy, about 3 to 5 minutes.
Step two:
Add powdered sugar and salt and slowly mix until combined.
Step three:
Then turn speed up to medium and mix until creamy.
Step four:
Add extracts and combine until well blended.

Assembly
Step one:
Add frosting to a piping bag with a star tip and pipe a rosette swirl onto the top of each cupcake.
Step two:
Garnish with crushed peppermint candies.