



## FAVORITE RECIPE SERIES

### 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.