

## Red Velvet Cupcakes

Makes 6/8 cupcakes

### Ingredients:

90g self raising flour

65g caster sugar

75g butter or margarine

1 large egg

1 tablespoon cocoa powder

2 tablespoons water

1-2 teaspoons red food colouring



### Cream cheese icing:

110g cream cheese (Philadelphia full fat)

30g butter (not margarine)

135g icing sugar (may need some additional)

1 teaspoon milk/water

$\frac{1}{2}$  teaspoon vanilla extract

### Method:

1. Preheat oven to 180C or gas mark 5
2. Line a bun tin with 6-8 paper cases
3. All in one method: add all ingredients into a large mixing bowl and mix with an electric whisk until soft and resembles a thick batter.
4. Divide the mixture using two tablespoons between the bun cases. Bake for 18 - 20 minutes until risen and springs back when gently touched.
5. Cool on a wire tray. When cool decorate with cream cheese icing.
6. Cream cheese icing: prepare this while buns are in the oven.
7. Add cream cheese and butter to a mixing bowl and whisk with electric whisk. Add the remaining ingredients and whisk until smooth and creamy. If too wet, add more icing sugar. Icing should be soft, but not runny.