

Maine Arts Camp

Recipe: Red Velvet Cupcakes

Chef: Charlie Limoggio CEC

Servings: About 20

Quantity	Unit	Ingredient	Prep Notes
3 ½	Cups	Cake flour	
6	Ounces(1 ½ sticks)	Unsalted butter	softened
2	Cups	Sugar	
3	Large	Eggs	
6	Tablespoons	Red food color	
3	Tablespoons	Unsweetened cocoa powder	
1 ½	Teaspoons	Vanilla extract	
1 ½	Teaspoons	Salt	
1 ½	Cups	Buttermilk	
1 ½	Teaspoons	Cider vinegar	
1 ½	Teaspoons	Baking soda	

1. Preheat oven to 350°F.
2. Line muffin tins with paper liners
3. Sift the flour into a small bowl and set aside.
4. In a stand mixer, cream butter & sugar until light and fluffy. About 5 minutes. Add eggs one at a time beating well after each addition.
5. In a separate bowl, whisk together food coloring, cocoa & vanilla. Add to batter and beat well.
6. Stir salt into buttermilk. Add to batter in 3 parts alternating with the sifted flour. With each addition beat until just incorporated. In a separate bowl, combine stir vinegar & baking soda. Add to batter and mix well.
7. With a rubber spatula, scrape down bowl sides and bottom to make sure all ingredients are blended and batter is smooth.
8. Fill each well to ¾ with cake mix.
9. Bake 20-25 minutes or until toothpick inserted in center comes out clean.
10. Remove cupcakes from pan and cool completely on wire rack.
11. Frost with creamy vanilla frosting. Your favorite cream cheese frosting works well also.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.