



## Red Velvet Cupcakes with Cream Cheese Frosting

♡ Popular

READY IN



45 min.

SERVINGS



30

CALORIES



196 kcal

DESSERT

### Ingredients

- ☐ 1.5 cups sugar
- ☐ 0.5 cup butter room temperature (1 stick)
- ☐ 2 eggs room temperature
- ☐ 2.3 cups cake flour
- ☐ 2 tablespoons dutch-processed cocoa powder
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon double-acting baking powder

- ☐ 0.5 teaspoon salt
- ☐ 1 cup buttermilk
- ☐ 1.5 tablespoons food coloring red
- ☐ 1 teaspoon vanilla extract
- ☐ 1 teaspoon distilled vinegar white
- ☐ 0.5 cup butter room temperature (1 stick)
- ☐ 1 package philly cream cheese room temperature
- ☐ 2 cups powdered sugar

## Equipment

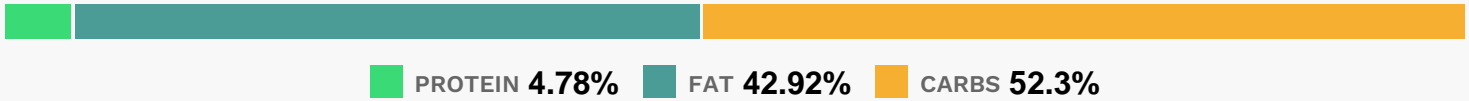
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

## Directions

- ☐ The cupcakes
- ☐ Preheat the oven to 350°F. Beat the butter and sugar in an electric mixer for 3 minutes on medium speed until light and fluffy.
- ☐ Add the eggs, one at a time, beating until each is fully incorporated. Be sure to scrape down the sides of the bowl to ensure even mixing.
- ☐ In a large bowl, sift together the cake flour, cocoa powder, baking soda, baking powder, and salt. In another bowl whisk together the buttermilk, vinegar, vanilla extract, and red food coloring.
- ☐ Add a fourth of the dry ingredients and mix, then add a third of the wet. Continue adding in a dry, wet, dry pattern, ending with the dry ingredients.
- ☐ Scoop into cupcake papers, about 1/2 to 3/4 of the way full.

- ☐ Bake for 18–22 minutes or until a toothpick comes out clean. Rotate the pan after the first 15 minutes of baking to ensure even baking.
- ☐ Allow to cool for one minute in the pan then transfer to a wire rack to cool completely.
- ☐ The Frosting
- ☐ the butter and cream cheese together, about 3 minutes. Scrape down the sides and bottom of the bowl to ensure even mixing.
- ☐ Add the vanilla extract and mix.
- ☐ Add the powdered sugar, continually taste to get to desired sweetness. Pipe onto cooled cupcakes.

## Nutrition Facts



## Properties

Glycemic Index:14.57, Glycemic Load:11.82, Inflammation Score:-2, Nutrition Score:2.1495651913726%

## Flavonoids

Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epicatechin: 0.65mg, Epicatechin: 0.65mg, Epicatechin: 0.65mg, Epicatechin: 0.65mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 195.74kcal (9.79%), Fat: 9.51g (14.63%), Saturated Fat: 5.71g (35.66%), Carbohydrates: 26.07g (8.69%), Net Carbohydrates: 25.72g (9.35%), Sugar: 18.55g (20.61%), Cholesterol: 35.67mg (11.89%), Sodium: 174.78mg (7.6%), Alcohol: 0.05g (100%), Alcohol %: 0.1% (100%), Protein: 2.38g (4.77%), Selenium: 5.94µg (8.48%), Vitamin A: 319.5IU (6.39%), Manganese: 0.09mg (4.65%), Phosphorus: 37.3mg (3.73%), Vitamin B2: 0.06mg (3.37%), Calcium: 29.91mg (2.99%), Vitamin E: 0.32mg (2.11%), Copper: 0.04mg (1.86%), Vitamin B5: 0.17mg (1.7%), Vitamin B12: 0.09µg (1.54%), Magnesium: 6.13mg (1.53%), Folate: 6µg (1.5%), Zinc: 0.22mg (1.47%), Fiber: 0.36g (1.43%), Iron: 0.22mg (1.24%), Potassium: 41.99mg (1.2%), Vitamin D: 0.16µg (1.08%), Vitamin B1: 0.02mg (1.01%)