



Vixxxen: Red Hot Velvet Cupcakes with Fiery Cinnamon Cream Cheese Frosting

 Vegetarian

READY IN



60 min.

SERVINGS



24

CALORIES



354 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 sticks butter at room temperature
- ☐ 1 cup buttermilk
- ☐ 1 cup cake flour
- ☐ 1.5 cups canola oil
- ☐ 2 teaspoons cayenne powder
- ☐ 0.5 shot cinnamon schnapps

- ☐ 4 ounces cream cheese at room temperature
- ☐ 2 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 1 ounce liquid food coloring red
- ☐ 1 tablespoon ground cinnamon
- ☐ 1 teaspoon ground cinnamon
- ☐ 6 cups powdered sugar
- ☐ 0.5 teaspoon salt fine
- ☐ 1.5 teaspoons salt fine
- ☐ 2 cups sugar
- ☐ 0.5 cup cocoa unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 2 teaspoons vanilla extract

Equipment

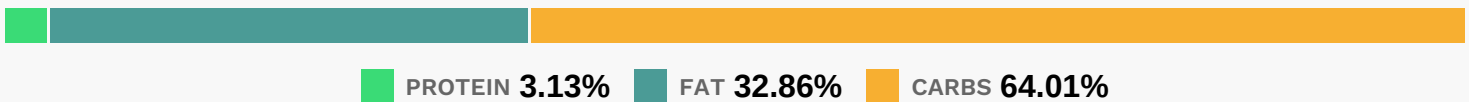
- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks
- ☐ stand mixer
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ For the cupcakes: Preheat the oven to 350 degrees F. Line a muffin pan with 24 regular-size cupcake liners.
- ☐ In a medium bowl, combine the sugar, all-purpose flour, cake flour, cocoa, cayenne powder, salt, baking soda and cinnamon. Set the bowl aside.

- ☐ In the bowl of an electric stand mixer fitted with a paddle attachment, beat the oil and eggson low speed until combined.
- ☐ Add the red food coloring and vanilla extract. Continue beating until the mixture is well combined. Turn the mixer to the lowest speed and add the flour mixture and buttermilk, alternating between the two, beginning and ending with the flour mixture.
- ☐ Fill the cupcake liners approximately half full with batter and bake until the cupcakes are set and a toothpick is removed cleanly, 20 to 25 minutes. Cool the cupcakes completely.
- ☐ For the frosting: In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and cream cheese until light and fluffy. Scrape down the sides of the bowl as needed.
- ☐ Add the cinnamon, vanilla extract and salt. With the mixer on low, begin adding the powdered sugar, alternating with the schnapps, until the desired consistency is reached and the mixture is smooth.
- ☐ Frost each cupcake with the fiery cinnamon cream cheese frosting and serve.

Nutrition Facts



Properties

Glycemic Index:15.09, Glycemic Load:17.92, Inflammation Score:-3, Nutrition Score:3.9939130460439%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 354.07kcal (17.7%), Fat: 13.23g (20.35%), Saturated Fat: 6.48g (40.5%), Carbohydrates: 57.96g (19.32%), Net Carbohydrates: 56.73g (20.63%), Sugar: 47.17g (52.41%), Cholesterol: 39.76mg (13.25%), Sodium: 332mg (14.43%), Alcohol: 0.57g (100%), Alcohol %: 0.68% (100%), Caffeine: 4.12mg (1.37%), Protein: 2.84g (5.68%), Manganese: 0.24mg (11.8%), Selenium: 6.84µg (9.77%), Vitamin A: 405.76IU (8.12%), Vitamin E: 0.88mg (5.87%), Vitamin B2: 0.1mg (5.8%), Copper: 0.1mg (4.93%), Fiber: 1.23g (4.92%), Phosphorus: 49.09mg (4.91%), Vitamin B1: 0.07mg (4.34%), Folate: 17.34µg (4.33%), Iron: 0.75mg (4.16%), Magnesium: 14.3mg (3.57%), Vitamin K: 3.14µg (2.99%), Calcium: 29.51mg (2.95%), Vitamin B3: 0.52mg (2.59%), Zinc: 0.35mg (2.31%), Potassium: 73.33mg (2.1%), Vitamin B5: 0.19mg (1.89%), Vitamin B12: 0.1µg (1.75%), Vitamin D: 0.2µg (1.36%), Vitamin B6: 0.02mg (1.23%)