



RED VELVET EASTER CUPCAKES

Makes 12-15 small cupcakes

130g flour
1/2 tsp bicarbonate of soda
1/2 tsp baking powder
1/4 tsp salt
1 tbsp cocoa powder
1 sachet vanilla sugar (10g)
90g sugar
120ml sunflower oil
1 egg
120ml buttermilk
1 tsp vanilla extract
1/2 tsp white wine vinegar
60ml hot coffee
3-4 tsp red food colouring*

For the frosting:

15g butter
30g cream cheese
120g icing sugar
mini eggs, for decorating

1. Preheat the oven to 160°C fan.
2. In a bowl, mix the flour, bicarbonate of soda, baking powder, salt and cocoa powder.
3. In another bowl, mix the sugar with the oil. Add the egg, buttermilk, vanilla extract, white wine vinegar and coffee and whisk until smooth.
4. Add the flour mix in batches and whisk until smooth.
5. Add the food colouring and mix. Add more if you want it a brighter red.
6. Pour the batter into 10 lined cupcake cases and bake for 18 minutes.
7. Transfer onto a wire rack to cool.
8. Meanwhile, prepare the frosting. Cut the butter into little cubes, and then using an electric whisk, cream the butter and cream cheese together. Add the icing sugar in 3 parts, but hand beat the mixture at first (otherwise you end up covered in icing sugar dust). Once that is all in

and mixed, carry on using the electric whist until any lumps have gone from the icing. Put in the fridge to set for 30 minutes.

9. Fill the icing sugar into a piping bag and pipe onto the cupcakes. Sprinkle with heart-shaped sugar sprinkles.

*Make sure the red food colouring is bake stable, as I've used some before that is not - and they turned out brown instead!

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