



# Red Velvet Cupcakes

12 cupcakes



Medium

up to 40 Min.



- 1 Preheat oven to 180 degrees C. Line a 12 hole muffin tray with the Muffin Cases.
- 2 Put the butter, oil and sugar in a mixing bowl and beat with a wooden spoon or electric mixer until pale in colour and fluffy in texture. Add the egg, Vanilla Extract and Cocoa Powder and mix well. Add the Red Food Colour Gel and mix until the colour is even and well incorporated.
- 3 Sift the flour into a bowl, then add half to the cake mixture along with half the buttermilk. Mix until smooth and then add the remaining flour and buttermilk and mix again.
- 4 In a bowl mix together the bicarbonate of soda and vinegar then add to the cake mix stirring it in by hand until it is all incorporated.
- 5 Spoon the mixture into the Muffin Cases and bake in the oven for 35-40 minutes until an inserted skewer comes out clean. Allow them to cool for 15 minutes then remove from the tins and place on a cooling rack to cool completely.

## Ingredients:

### For the Cupcake:

90 g Unsalted butter  
90 ml Sunflower Oil  
165 g Caster Sugar  
1 Large Egg  
5 ml Dr. Oetker Madagascar Vanilla Extract (1tsp)  
Dr. Oetker Red Extra Strong Food Colour Gel (7.5g / 1.5tsp)  
15 g Dr. Oetker Fine Dark Cocoa Powder (1tbsp)  
200 g Plain Flour  
125 ml Buttermilk  
2.5 Dr. Oetker Bicarbonate of Soda Sachets (0.5tsp)  
2.5 - 2 ml White Wine Vinegar (0.5tsp)  
12 Dr. Oetker Muffin Cases

### For Icing:

about 400 g Dr. Oetker Cream Cheese Style Icing



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- 6 Once cooled, crumble one cupcake to use to decorate the cupcakes. Place the buttercream in a piping bag and cut the end of the piping bag to create a 1cm hole. Pipe a swirl of buttercream onto each cupcake and sprinkle with the reserved sponge. You cupcakes are now ready to enjoy!

