

Mini Red Velvet Cupcakes with Cream Cheese Frosting

Ingredients

Cake

- 1 1/4 cups all-purpose flour
- 3/4 cup sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 teaspoon unsweetened natural cocoa powder
- 3/4 cup canola or safflower oil
- 1/2 cup buttermilk, room temperature
- 1 large egg, room temperature
- 1 tablespoon liquid red food coloring
- 1/2 teaspoon distilled white vinegar
- 3/4 teaspoon vanilla extract

Frosting

- 1/2 pound cream cheese, at room temperature
- 4 tablespoons unsalted butter, at room temperature
- 1 1/2 cups powdered sugar
- 1 teaspoon vanilla extract

Preparation

Preheat the oven to 350 degrees. Line 24 mini muffin-tin cups with paper liners.

To make the cupcakes, sift together the flour, sugar, baking soda, salt, and cocoa powder into the bowl of a stand mixer. In a separate bowl, whisk together the oil, buttermilk, egg, food coloring, vinegar, and vanilla. Add half of the wet ingredients to the dry ingredients and mix on low speed just until a paste forms, stopping to scrape down the sides and along the bottom of the bowl as needed with a rubber spatula. Add the remaining wet ingredients and mix until smooth. Do not over-mix the batter or the cupcakes will be tough.

Fill the prepared muffin cups two-thirds full with the batter. Bake 15 to 20 minutes, or until a toothpick inserted into a center of a cupcake comes out clean. Let cool completely in the pan on a wire rack, then remove from the pan.

To make the frosting, in the stand mixer, beat the cream cheese on low speed until smooth. Don not whip! Add the butter and mix until incorporated. Use the rubber spatula to scrape down the sides and along the

bottom of the bowl to check for lumps. Sift in the powdered sugar and mix on low speed until smooth. Add vanilla and mix until combined.

Spoon the frosting into a pastry bag fitted with a 1/4-inch star tip and pipe a rosette onto the top of each cooled cupcake. Serve right away. They will keep for a day in an airtight container.