

Red Velvet Cupcakes

Yields: 12 cupcakes

Ingredients (in grams)

For the cupcakes:

- 125g all-purpose flour
- 15g unsweetened cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- 100g granulated sugar
- 100ml vegetable oil
- 1 large egg (50g)
- 120ml buttermilk
- 1 tsp white vinegar
- 1 tsp vanilla extract
- 1 tsp red food colouring (gel or liquid)

Instructions

1. Preheat oven to 170°C. Line a 12-cup muffin pan with liners.
2. In a bowl, whisk flour, cocoa, baking soda, and salt.
3. In another bowl, mix sugar, oil, egg, buttermilk, vinegar, vanilla, and food coloring.
4. Add the dry ingredients to the wet and mix until smooth.
5. Divide batter evenly into liners and bake for 18–20 minutes.
6. Let cool before decorating with cream cheese or vanilla frosting.

Classic Cream Cheese Frosting

Ingredients (in grams)

- 200g full-fat cream cheese, cold
- 100g unsalted butter, softened
- 300g powdered sugar, sifted
- 1 tsp vanilla extract
- Pinch of salt

Instructions

1. Beat the butter on medium-high for 2–3 minutes until creamy.
2. Add cream cheese and beat until fully combined and smooth.
3. Gradually add powdered sugar and mix on low.
4. Add vanilla and a pinch of salt. Beat until light and fluffy.
5. Chill for 10–15 minutes before piping if it's too soft.