

THE P•K•P WAY

Red Velvet Cupcakes for Two

Yields 2 standard cupcakes



Ingredients

Red Velvet Cupcakes

- 3 tablespoons bread flour
- ¼ teaspoon baking soda
- ⅛ teaspoon baking powder
- 1 egg white
- ½ teaspoon vanilla
- 1 teaspoon vinegar
- 1 teaspoon liquid red food coloring*
- 2 tablespoons unsalted butter, room temperature
- 2 tablespoons sugar
- 2 tablespoons natural (not Dutch-processed) unsweetened cocoa powder

Cream Cheese Frosting

- 4 ounces (½ brick) cream cheese, room temperature**
- ¼ cup (½ stick) unsalted butter, room temperature
- ½ teaspoon vanilla extract
- 1 ½ cup confectioners sugar, sifted
- 1 tablespoon cream or milk

Notes

- *Add more or less depending on color preference.
- **Only use brick-style cream cheese

Storage

Store in an air tight container in the refrigerator for up to 4 days.

Directions

Red Velvet Cupcakes

1. Preheat the oven to 350°F and line 2 cups of a muffin pan.
2. In a small bowl, sift together the flour, baking soda and powder. Set aside.
3. In a small bowl whisk together the egg white, vanilla, vinegar, and color. Set aside.
4. In a microwave-safe bowl, melt the butter in a microwave for 20 – 30 seconds. Add the sugar and sift in the cocoa powder. Stir until smooth.
5. To the butter mixture, alternate the flour and liquid mixture.
6. Divide the batter evenly between the prepared muffin cups (no more than ¾ full). Bake for 18 – 20 minutes. Allow to cool in the pan for 5 minutes before transferring to a cooling rack to cool completely before frosting.

Cream Cheese Frosting

1. Using a stand mixer or a hand mixer, beat together the cream cheese and butter until smooth.
2. Add the vanilla and beat until combined. Slowly add the sugar and beat until smooth. Add the cream or milk a little at a time until desired consistency.