

Red Velvet Cupcakes

Makes about 20



***If you're baking at high altitude, please follow the * adjustments!**

For the cupcakes:

1 cup shortening
1 3/4 cup sugar
2 1/4 cup cake flour
1 1/4 teaspoon salt
2 eggs (***3 eggs***)
1 cup (***plus 2 tablespoons***) buttermilk
1 teaspoon vanilla
1 teaspoon (***3/4 teaspoon***) baking soda
1 1/2 teaspoon white vinegar
1 ounce red food color
1 1/2 teaspoons cocoa powder

For the cream cheese frosting:

1 1/2 packages cream cheese (12 ounces)
3/4 cup butter
1 1/2 pounds powdered sugar
1/4 teaspoon salt
2 teaspoons vanilla

Preheat your oven to 350 degrees (***375 degrees for high altitude***).

In your mixing bowl fitted with the paddle attachment, cream together the shortening and sugar. In a large liquid measuring cup, combine the eggs, buttermilk, vanilla, baking soda, vinegar, and salt. Add the flour into the mixing bowl in three additions, alternating with the wet ingredients. Start and end with the flour. Once combined, stir together the red food color and cocoa powder in a small bowl. Add into the batter and mix just until incorporated.

Divide the batter into muffin tins with liners, filling each with about 1/4 cup of batter. Bake for 15-17 minutes (***12-15 minutes***) or until a toothpick comes out clean. Cool in the pan for a few minutes and then remove from the pan to cool completely.

While the cupcakes are cooling, make the cream cheese frosting. In your mixing bowl fitted with the paddle, cream together the butter and cream cheese until smooth. Add the vanilla and salt and mix until incorporated. Add the powdered sugar in three additions and mix until smooth. Pipe onto cooled cupcakes.

Source: The Pioneer Woman Cooks cookbook

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