

## RED VELVET CUPCAKES

2 ¼ cups all-purpose or cake flour

¾ cup Unsweetened Cocoa powder

1 tsp. Baking Soda

1 tsp. Salt

1 cup unsalted butter, softened

2 cups sugar

4 eggs

1 cup sour cream

½ cup milk

1 (1oz) Red Food Colour

2 tsp. Real vanilla

Sift flour, cocoa, salt, and baking soda and set aside. In the Bosch bowl equipped with the cookie/batter whips beat butter and sugar together on speed 4 for 5-6 min. Stop each minute to scrape sides of bowl. Mixture should be light creamy colour and should be about double in size. Add eggs one at a time and scrape bowl after each is mixed in. Add sour cream, food colouring and vanilla and mix until incorporated. Add sifted dry ingredients while machine is stopped, all at once and pour milk on top of dry ingredients. Using speed 1, mix until combined. Make sure not to overmix. Pour into 14 lined cupcake holders (about ¾ full) and bake in a pre-heated oven of 325 degrees F. for 20 to 25 min. Careful not to over bake. Can use Swiss Meringue Butter Cream for frosting.

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