



red velvet love

NIBBLEDISH CONTRIBUTOR

Ingredients

- 15 1/2 ounces of all purpose flour
- 1 1/4 teaspoon baking soda
- 1 1/4 teaspoon salt
- 1 1/4 teaspoon unsweetened cocoa powder
- 1 1/2 cups vegetable oil
- 13 oz granulated sugar
- 1 1/4 cups buttermilk
- 3 eggs
- 1 small bottle red food coloring
- 1 1/4 teaspoon apple cider vinegar
- 1 1/2 teaspoon vanilla extract

For Cream Cheese frosting

- 1 1/2 pounds room temperature cream cheese
- 1 pound room temperature butter
- 2 pounds confectioner's sugar, sifted
- 1 tablespoon vanilla extract

Instructions

Pre heat oven to 350

sift all dry ingredients together and place in mixer bowl, place all wet ingredients

(except for red dye) together and whisk. add in eggs and whisk. add wet and dry together using paddle attachment on mixer, once batter is barely mixed add in food dye and mix until blended.

line 16 cupcake cups or 12 jumbos and bake for 20- 30 minutes

for frosting:

combine cream cheese and butter with paddle attachment on mixer until smooth. blend in vanilla. Blend in confectioner's sugar 8oz at a time until fully blended....frost your cool cupcakes!