

# Red Velvet Cupcakes

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## *Ingredients:*

330g	Caster Sugar
270g	Plain Flour
9g	Bicarbonate of Soda
9g	Cocoa Powder
165g	Vegetable Oil
100ml	Ready Made Bird's Custard (from Carton)
50ml	Red Food Colour
or	
5g	Powdered Red Food Colour
165ml	Milk
2	Small Eggs

## *Method:*

1. Sieve all the dry ingredients together
2. Mix all the wet ingredients together with a whisk to combine
3. Pour into the dry mix until smooth
4. Pipe to fill 2/3 cupcake set in cupcake pans
5. Cook at 165C for 15-18 mins until they spring back when lightly pressed

## *Cream Cheese Frosting ingredients:*

250g	Butter (must be room temperature)
1kg	Cream Cheese
1.5kg	Icing Sugar
15ml	Vanilla Extract

## *Method:*

1. Cream together half the icing sugar and cream cheese. Whisk well and add more icing sugar. Add the soft butter (must be room temperature and very soft or melt and cool completely before adding also works well), gradually beating well between each addition

Divide the batch in half and flavour one half of it with melted milk chocolate to flavor.

Store in the fridge until needed.

## *For the decorations:*

250g	Blue Rolling Icing for the worms
250g	Red Rolling Icing for the ladybirds
250g	Black Rolling Icing for the ladybird spots
250g	Green Rolling Icing for the flower pots