



# Red Velvet Cupcakes

makes 24 cupcakes

## Cupcake Ingredients

1/2 cup unsalted butter, softened  
 1 1/2 cups granulated sugar  
 1/2 cup light brown sugar, packed  
 2 large eggs  
 2 (1 ounce) bottles red food coloring  
 1 teaspoon LorAnn red velvet emulsion  
 2 1/2 cups all purpose flour  
 3 tablespoons unsweetened cocoa powder  
 1 teaspoon baking soda  
 1/2 teaspoon salt  
 1 cup buttermilk  
 1 tablespoon distilled white vinegar  
 1 teaspoon vanilla extract

## For the Cupcakes

Preheat oven to 350°. Line 24 muffins cups with cupcake liners. Beat butter and sugars until fluffy. Add egg, one at a time, beating well after each addition. Carefully add food color (ONE BOTTLE AT A TIME), mix until combined; carefully add the second bottle. Beat until fully incorporated, add red velvet emulsion, beat until just incorporated.

In a medium bowl whisk together the flour, cocoa powder, baking soda and salt. Add flour mixture to butter mixture in thirds, alternating with buttermilk. Add vinegar and vanilla; beat just until blended. Divide batter evenly among cupcakes. Bake 18 to 20 minutes or until a wooden pick inserted into the center comes out clean. Let cool in pan on wire racks. Pipe Eggnog Frosting on cooled cupcakes and sprinkle with colored sugar.

## For the Frosting

Once the eggnog is measured pour the eggnog flavor into the same container; set aside. Beat butter and cream cheese until smooth. Reduce mixer speed to low; gradually add confectioners' sugar and eggnog mixture. Occasionally scrape sides of bowl. Beat until blended.

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