



BLUE VELVET

CUPCAKES

-with easy-

VANILLA BUTTERCREAM
Frosting

CUPCAKE INGREDIENTS:

- 2½ cups cake flour
- 1½ cups sugar
- 1 tbsp. unsweetened cocoa powder
- 1 tsp. baking soda
- 1 tsp. salt
- 2 large eggs, at room temperature
- 1¼ cups vegetable oil
- 1 cup buttermilk, at room temperature
- 1 tbsp. dark blue food coloring
- 1 tiny dab violet gel food coloring
- 1 tsp. vanilla extract
- 1 tsp. white vinegar

**BUTTERCREAM FROSTING
INGREDIENTS:**

- 2½ sticks unsalted butter,
at room temperature
- 2½ cups confectioners sugar (10 oz.)
- ¼ tsp. salt
- 1 tbsp. vanilla extract
- 2 tbsp. heavy cream

DIRECTIONS

- 1 Preheat the oven to 350° F. Spray the cupcake tin with non-stick spray or insert cupcake liners.
- 2 In a medium bowl, sift together the flour, sugar, cocoa powder, baking soda and salt. In a large bowl, combine the eggs, oil, buttermilk, food coloring, vanilla and vinegar. Whisk vigorously until well combined and smooth. Add the dry ingredients to the wet, and whisk until smooth, about 1-2 minutes.
- 3 Divide the batter evenly in the cupcake tin, filling each hole, about ¾ full. Bake for 17-19 minutes, or until the tops spring back when lightly pressed with your fingertip and a toothpick inserted in the center comes out clean. Transfer the pan to a wire rack and let the cupcakes cool for a few minutes.
Remove them from the pans to cool completely.
- 4 For the frosting: In a large bowl, beat the mixture with an electric mixer for about 20 seconds. Add the confectioners sugar and salt, and beat at medium-low to incorporate the sugar. Increase the speed to medium and beat until fully combined, about 30 seconds, scraping down the sides of the bowl as necessary. Add the vanilla and heavy cream, and beat on medium speed until combined. Increase the speed to medium-high, and beat for about 4 minutes, or until the mixture is very light and fluffy. You may need to scrape the sides of the bowl as necessary. Frost cupcakes once they've completely cooled.

YIELDS 16-20 CUPCAKES

(Recipe contributed by Tracey at Tracey's Culinary Adventures).