

Chocolate & Raspberry Red Velvet Cupcakes



Recipe By FoodieBook

Ref: 502

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 12

Ingredients & Prep

225 g butter unsalted soft

225 g caster sugar

190 g plain flour

3 egg med

35 g cocoa powder

2 tsp baking powder

2 tsp red food colouring

1 tsp vanilla extract

Butter Cream Topping

500 g icing sugar

250 g butter unsalted soft

1 tsp vanilla extract

Sauce Topping

120 g fresh raspberries

1 tbsp icing sugar

1 tbsp lemon juice

Method

Step 1 - Pre-heat the oven to 170'C.

Step 2 - Place sugar & egg into a bowl, with a food mixer or electric hand mixer beat together until pale yellow (10 mins), add butter, vanilla & fold with a silicon spatula, add flour, cocoa powder & fold in to form a combined smooth mixture, then fold in red colouring.

Step 3 - Place the number of paper cupcake cases to the portion number selected, then with a spoon or piping bag fill cases equally, place each filled cases into muffin tray holes & bake for 12 mins take out tray & turn it 180° & place back in for another 10 mins, keep you eye on the cakes & test by pushing in a cocktail stick or skewer in, if it comes out clean they are cooked, take out cases from the tray, place on a cooling rack.

Step 4 - Make the butter cream topping by adding all ingredients into a bowl with a food mixer or electric hand mixer beat together onto a thick cream, if it gets too soft place in the fridge for a while to firm up.

Step 5 - Make the sauce by placing all ingredients in a bowl & blitz with a stick/hand blender or food processor until smooth the pass trough a sieve into a bowl to remove pips.

Step 6 - When cupcakes are cold pipe butter cream equally on the cupcakes then drizzle over sauce with a spoon.

Suggestion & Tips

Chocolate cake difficult to see when cooked as its dark so use a skewer or cocktail stick method to see if cooed through.