RED VELVET CUPCAKES

 2 ½ cups all-purpose flour

1 ½ cup sugar

1 tsp. baking soda

1 tsp. cocoa powder

1 ½ cups vegetable oil (I use avocado oil)

1 cup buttermilk

2 eggs

2 tbs. red food coloring

1 tsp. vanilla

1 tsp. white vinegar

FROSTING

½ stick of unsalted butter

½ lb cream cheese (I use Philadelphia)

1 ½ cup confectioners sugar

1 tsp. vanilla

Topping

sprinkles (optional)

1. Preheat oven to 350.
2. Mix sugar, eggs and oil in a mixer.
3. On a low-medium speed, add food coloring, vanilla and vinegar, then alternate buttermilk, then flour, then cocoa.
4. Line a 12 serving cupcake/muffin tin with individual parchment paper cup linings.
5. Fill each cupcake ¾ of the way full.
6. Bake for 10-15 minutes.
7. Remove when done and allow cupcakes to cool.
8. Prepare frosting: blend all ingredients together on medium speed until the frosting appears smooth in texture. This can be done by hand with a whisk.
9. When the cupcakes are cooled, dip the tops into the frosting and lightly sprinkle the sprinkles on top.