

Red velvet cupcakes (Desserts)



Preparation

Beat the egg with the diced butter and the sugar until you have a smooth and soft consistency. Then add the yogurt, vinegar and vanilla extract, stirring everything together continuously. In another bowl, sift together the flour, baking powder, salt and cocoa powder. Pour the flour mixture into the liquid mixture and whisk everything together. Add the desired amount of food colouring, depending on the shade of red that you prefer. Fill the muffin cups to half their capacity and bake for about twenty minutes at 180°C. When cooked, let it cool completely. Cut the top off every cupcake and drill a hole in the centre with a knife. Keep the trimmings to one side. Beat the cheese until creamy, add the icing sugar, stirring constantly, and finally add the fresh cream. Whisk together until the cream is soft and thick. Put the cream in a pastry bag and fill the inside of the cupcakes, and then some more over the top surface. Chop up the cupcake trimmings and sprinkle over the cream filling as decoration.

Tips

The Red Velvet Cupcakes will keep in the refrigerator for 2-3 days in special cake containers, whilst if not filled with any cream you could keep them for 4-5 days out of the refrigerator. To cook them, use muffin tins or ramekins.

Trivia

The most common decoration for cupcakes is a butter cream to which food colouring is added if desired. In this case we wanted to add a lighter topping, with just cream cheese, cream and sugar.

Information

Preparation 25 minutes

Total Time 20 minutes

Serves X Serves 6 persons

Level of difficulty Difficult

la terra di Puglia



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Ingredients

Eggs 1 unit

Butter 60 grams (At room temperature)

Sugar 70 grams

Yoghurt (A tub of plain yoghurt)

Vanilla extract (A teaspoon of vanilla extract)

White wine vinegar (A teaspoon of white wine vinegar)

Italian 00 flour 150 grams

Unsweetened cocoa powder (2 tablespoons of unsweetened cocoa powder)

Baking powder (Half a teaspoon of baking powder)

Salt (A pinch of salt)

Food colouring (Red)