

Red velvet cupcakes

Ingredients

100g butter, softened
 140g golden caster sugar
 2 large eggs, beaten
 225g plain flour
 25g cocoa powder
 ½ tsp bicarbonate of soda
 150ml soured cream
 Red food colouring - School will provide this
12 muffin cases bring these from home



Aim Higher - Bring a 100g bar of chocolate to melt and drizzle over your cupcakes when they are cooked

Equipment - All equipment is provided by school but ..

Remember to bring a container with lid to take your cakes home

**TIME IS LIMITED IN LESSONS
SO PLEASE MAKE SURE ALL
INGREDIENTS ARE WEIGHED UP
AT HOME**

Oven temperature : Gas mark 3 or 160°C or 140°C fan

Method:

1. Preheat oven. Line a 12-hole muffin tin with muffin cases.
2. Beat the butter and sugar in a bowl until pale and fluffy.
3. Add the eggs a little at a time, whisking until fully incorporated.
4. Sift in the flour, cocoa, bicarbonate of soda and a pinch of salt. Fold in with a spatula until there are no lumps of flour remaining.
5. Then add the soured cream and food colouring, stir briefly to combine.
6. Divide the mixture between the muffin cases and bake for 20 mins until risen and springy to the touch.
7. Melt the chocolate and drizzle over the top of the cupcakes. Leave to cool completely