# 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**