

Red Velvet Cheese Cupcake

Brighten up your day with some moist and fluffy red velvet cupcakes. Perfectly topped with smooth cream cheese frosting that will melt in your mouth!

about 18 - 30 cupcakes



up to 10 Min.



Ingredients:

For Cake:

1 box Dr. Oetker Nona Signature Red Velvet Moist Cake
150 ml Vegetable Oil
60 ml Water
3 Eggs

For Cream Cheese Filling:

500 g Cream Cheese
60 ml Whipping Cream
100 g Icing Sugar

- 1 Preheat oven to 180°C.
- 2 Place a box of Dr. Oetker Nona Signature Moist Cake mix, 60ml water, 150ml oil and 3 eggs in a mixing bowl. Mix on low speed until ingredients are combined. Mix at high speed for 3 minutes.
- 3 Place paper cups in cupcake molds. Scoop batter into paper cups, about 2/3 full.
- 4 Bake at 180°C for 20 minutes, set aside to cool.
- 5 In a mixing bowl, beat cream cheese, whipping cream and icing sugar at high speed until stiff peak form. Pipe cream cheese on top of cupcakes and decorate with cake crumbs. Makes 28-30 cupcakes.

Tip from the Test Kitchen

- Cake is ready when it pulls away from side of the tray and when a skewer inserted in the centre comes out clean.