

Red Velvet Cupcakes

Go with the craze and unveil, stunning velvet-red vanilla flavoured cupcakes, finishing with a hint of cream cheese.

1 Portion



Easy

🕒 up to 10 Min.



Ingredients:

For Cake:

250 g Dr. Oetker Nona Self-Raising Flour
240 ml Buttermilk
110 g Butter
300 g Caster Sugar
2 Eggs (Large, Grade A)
1 tsp Dr. Oetker Nona Vanilla Flavour
2 tbsp Dr. Oetker Nona Rose Red Colour
1 tsp Apple Vinegar
1 tsp Dr. Oetker Nona Baking Soda

For Decoration:

250 g Cream Cheese
100 g Icing Sugar

- 1 Preheat oven to 180°C.
- 2 Beat the butter in the mixing bowl at high speed for 2 minutes. Add in caster sugar and mix at high speed for 3 minutes.
- 3 Add in eggs, 1 at a time, beating well after each addition. Add in vanilla flavour, rose red colour and mix well. Fold in Dr. Oetker Nona Self Raising Flour and buttermilk alternately, mix well.
- 4 Mix apple vinegar and baking soda in a separate bowl and let it set. Pour the mixture into the batter and mix well.
- 5 Pour the batter into paper cups. Bake at 180°C for 15 to 20 minutes, set aside to cool.
- 6 Beat the cream cheese with icing sugar. Pipe the cream cheese on top of the cake.



Dr. Oetker Nona Malaysia

Tip:

Beat the cream cheese with icing sugar. Pipe the cream cheese on top of the cake.



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