

Holiday Red Velvet Cupcake Recipe



Cupcake Ingredients:

2 ½ cups all-purpose flour
½ cup unsweetened cocoa powder
1 teaspoon baking soda
½ teaspoon salt
1 cup butter, softened
2 cups sugar
4 eggs
1 cup sour cream
½ cup milk
1 bottle red food color
2 teaspoons pure vanilla extract

Vanilla Cream Cheese Frosting Ingredients:

8 ounces cream cheese, softened
¼ cup butter, softened
2 tablespoons sour cream
2 teaspoons pure vanilla extract
16 ounces confectioners' sugar

Tree Decoration Ingredients:

Sugar ice cream cones
1 cup butter, softened
4 cups confectioners' sugar
3 teaspoons pure vanilla extract
4 tablespoons milk
1 bottle green food color
Edible silver ball sprinkles
Powdered sugar, for dusting

Directions:

- 1 Preheat oven to 350 degrees F. Mix flour, cocoa powder, baking soda and salt in medium bowl. Set aside.
- 2 Beat butter and sugar in a large bowl with an electric mixer on medium speed for 5 minutes, until light and fluffy. Beat in eggs, one at a time. Mix in sour cream, milk, food color and vanilla extract.
- 3 Gradually beat in flour mixture on low speed until just blended. Do not overbeat. Spoon batter into 30 paper-lined muffin cups, filling each cup 2/3 full.
- 4 Bake 20 minutes or until toothpick inserted into cupcake comes out clean. Cool in pans on wire rack for 5 minutes. Remove from pans; cool completely.
- 5 Vanilla Cream Cheese Frosting: Beat cream cheese, butter, sour cream and vanilla extract in large bowl until light and fluffy. Gradually beat in confectioners' sugar until smooth. Frost layer onto cupcake.
- 6 Green Décor Frosting: With an electric mixer beat butter until light and fluffy. Gradually beat in confectioners' sugar until fully incorporated. Add vanilla extract then pour in milk and beat for an additional 3 minutes. Mix green food coloring in remaining frosting until you reach desired shade of green.
- 7 Place one sugar cone upside down onto each cupcake. Using a butter knife, spread a thin layer of green frosting to completely coat the cone.
- 8 Fill a piping bag with green frosting and use a small closed star frosting tip to make tree branches. Start at the top and turn the cupcake, continue adding branches to fill entire cone.
- 9 Garnish with edible silver ball sprinkles and dust with powdered sugar.

