

## **Velvet Cupcake with Butter Cream Cheese Frosting**

### **Ingredients:**

Highland butter – 50g  
Castor sugar – 100 g  
Red colouring – 1 ½ tsp  
Egg – 1  
Vanilla – 1 tsp  
Flour – 125 g  
Cocoa powder – 1 tbs  
Baking powder – 1 tsp  
Bicarbonate soda – ¼ tsp  
Butter milk – 90 ml (125 ml milk add ½ tbs vinegar)  
Vinegar – ½ tsp

### **Method:**

Cream the butter and sugar until soft and pale. Add colouring, vanilla, egg and beat well. Fold in half the flour then the milk and then the remaining flour and vinegar. Divide the batter between paper cups and bake for 20 min at 170°C. (pre heat)

### **For butter cheese frosting:**

Cream cheese – 60 g  
Butter – 60 g  
Icing sugar – 250 g  
Vinegar – ½ tsp

### **Method for the frosting:**

Beat the cream cheese, butter and icing until well mixed. Add vinegar or lime juice and beat to make a smooth frosting.

