

Pink Velvet Cupcakes

Prep time	Cook time	Total time
15 mins	15 mins	30 mins



Author: Lalaine | Kawaling Pinoy

Recipe type: Baked Goods

Yield: 1 Dozen

Ingredients

For the Pink Velvet Cupcakes

- 1¼ cups all-purpose flour
- ¾ teaspoon baking powder
- ⅛ teaspoon baking soda
- ⅛ teaspoon salt
- ½ cup butter, room temperature
- ½ cup granulated sugar
- 3 to 4 drops pink food coloring
- 2 eggs, room temperature
- 1 teaspoon vanilla extract
- ½ cup buttermilk, room temperature

For the Cream Cheese Frosting

- 4 ounces butter, at room temperature
- 4 ounces cream cheese, at room temperature
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 350 F. Prepare the muffin tins by lining with liners.
2. In a bowl, combine flour, baking powder, baking soda and salt. Whisk until well dispersed.
3. In a bowl, cream the butter and sugar using a mixer on medium speed for about 2 to 3 minutes or until light and fluffy. Add the food coloring and continue to beat.
4. Add the eggs one at a time, beating well after each addition. Add vanilla extract and continue to mix.
5. Reduce the speed to low and alternately add the flour mixture and the buttermilk, beginning and ending with the dry ingredients. Mix until just combined.
6. Using a scoop or tablespoon, divide batter into prepared muffin pan. Bake in a 350 F oven for about 12 to 15 minutes or until a toothpick inserted into the center comes out clean.
7. Remove from heat and allow to cool. Frost with cream cheese frosting.

For the Cream Cheese Frosting

1. In a bowl, combine butter and cream cheese. Using a mixer on high speed, beat for about 3 to 5 minutes, scraping the bowl down as necessary. Reduce the speed to low and slowly add the powdered sugar. Stir until incorporated. Add the vanilla and mix to combine.
2. Increase the speed to medium-high and whip the cream cheese mixture for about 1 to 2 minutes or until light and fluffy.

Notes

Adapted from [Blahnik Baker](#)

Recipe by kawaling pinoy at <http://www.kawalingpinoy.com/pink-velvet-cupcakes/>