Treat yourself to the moistness and fluffiness of my red velvet cupcakes topped with buttercream frosting. To Top it all, these light and delicious cupcakes are egg-free and nut-free. These Eggless Red Velvet Cupcakes are amazing and will soon become your favorite too!

**INGREDIENTS**

**DRY INGREDIENTS**

* 2.5 cups All purpose flour (300 -310 gms.)
* 1/2 teaspoon Baking soda (close to 3 gms)
* 1 teaspoon Baking powder (5 gms.)
* 1/8 teaspoon Salt (A pinch)
* 3 teaspoon Unsweetened cocoa powder (7 gms.)
* 2 tablespoons Wilton gel Red food color or Beetroot color (liquid) (15 ml)

**WET INGREDIENTS**

* 2/3 cup Oil or unsalted vegan butter (160 gms.)
* 1 cup Vegan Milk or Regular Milk (240 ml)
* 1 tablespoon Vinegar (15 ml)
* 1.5 cup Superfine Sugar (300 gms.)
* 2 teaspoon Vanilla essence (8.6 gms.)
* 1/2 cup Water (120 ml)

**FOR BUTTERCREAM FROSTING**

* 1 cup Soften Vegan Butter
* 3 cups Powdered Sugar
* 2 tablespoon Vegan Milk

**METHOD**

1. Assemble all the dry ingredients.
2. Measure sugar and butter/oil.
3. Keep Vanilla Essence Aside. Vegan Milk should also be at room temperature.
4. Sift all the dry ingredients together. Set it aside.
5. Preheat oven @ 350-degree F. In a bowl cream butter and sugar together. Add vanilla essence and food color.
6. Keep mixing. Add dry ingredients spoon by spoon alternating in between with milk and water. Meaning - add a spoon of dry ingredient + a spoon of milk + a spoon of water. Repeat the process till you finish all the ingredients.
7. Finally pour vinegar and beat it well. Vinegar needs to be added at the last. This creates a bubbly reaction (because of baking soda) and that will cause the cupcakes to rise well.
8. Line the muffin/cupcake tray with cupcake liners. This batter will be thin and liquid-y. Pour and fill your cupcake liners 1/2 to 2/3 full of batter.
9. Place it in the oven. Bake for 25-30 minutes.
10. Allow them to cool for few minutes and then unwrap the moist and fluffy cupcakes and enjoy.
11. Beat vegan butter for 5 minutes until light and airy. Butter will loose most of it's yellow color at this point. Slowly add powdered sugar/icing sugar (spoon by spoon) and beat until it is well blended. Add milk to thin out it's consistency. If you like you can add food flavoring at this point. Mix again. Icing is good for 1-2 weeks in your fridge and for a month in your freezer.
12. Decorate your cupcakes /cake with buttercream frosting and enjoy!

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