

RED WHITE AND BLUE CUPCAKES

(from The Bewitching Kitchen)

150g granulated sugar
60g butter
1 egg
10g cocoa powder
red food gel
150g all-purpose flour
1/2 tsp salt
120ml buttermilk
1 tsp white vinegar
1/2 tsp baking soda
1/2 tsp red velvet emulsion (or vanilla extract)

Heat the oven to 350F.

Mix the flour with the salt. Reserve. Those are your dry ingredients.

Cream butter and sugar in a stand mixer with the paddle attachment, until light and fluffy, about 3 minutes in high-speed. Add the egg, beat until the mixture is fully incorporated and light. Add the cocoa and the red food dye.

Add 1/3 of the dry ingredients, then 1/2 of the buttermilk, 1/3 more of the dry ingredients, followed by the rest of the buttermilk. Add the rest of the dry ingredients. Mix well. In a small bowl whisk the baking soda with the vinegar. Add to the cake batter and mix for a few seconds on high-speed. Finish by mixing the batter by hand, then add portions to regular cupcake tins, do not fill more than half the volume.

Bake for about 15 minutes until a toothpick comes out mostly clean. Cool completely before decorating.

BASIC BUTTERCREAM FOR CUPCAKES

(from The Bewitching Kitchen)

226g butter, unsalted, softened

452g powdered sugar

pinch of salt

Vanilla extract, about 1 tsp or more to taste

a couple or more tablespoons of milk (to adjust consistency)

Place the softened butter in the bowl of a KitchenAid type mixer with the paddle attachment, add the pinch of salt, and whip at high speed for about 7 minutes. It needs to be really soft and lighter. Stop the mixer. Eyeball the amount of powdered sugar, add 1/3 and mix at low speed at first, once the sugar is starting to get incorporated, increase the speed to medium-high.

Add the second portion of the sugar, and incorporate the same way. Add the final portion, start at low speed, clean the sides of the bowl well with a spatula, add the vanilla and increase the speed slowly all the way to high. Whip it until very smooth. Add milk to desired consistency. Divide the buttercream into three bowls and dye one with red, one with blue, leave the third one clear.

Fill piping bags fitted with the icing tips of your choice. Ice fully cooled cupcakes.