



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

RED VELVET CUPCAKES WITH CREAM CHEESE FROSTING

2 cups flour	1 cup granulated sugar
1 ¼ teaspoons baking soda	¾ cup firmly packed light brown sugar
½ teaspoon salt	1 ½ teaspoons vanilla extract
½ cup unsweetened cocoa powder	2 eggs, at room temperature
2 bottle (1 ounce each) red food color	1 ¼ cups milk
¾ cup butter, softened	Cream Cheese Frosting (Recipe Follows)

1. Line 24 muffin pan cups with paper or foil liners; set aside.
2. In medium bowl, whisk together flour, baking soda and salt. Using fine mesh strainer, sift flour mixture onto sheet of waxed paper and place back into bowl; set aside.
3. In small bowl, combine cocoa and red food color. Stir to form thick paste; set aside.
4. In large mixing bowl, beat butter at medium speed for 1 minute or until very smooth and creamy.
5. Continue to beat while gradually adding granulated and brown sugars.
6. Beat at medium-high speed for several minutes until mixture is creamy and very light in color.
7. Add vanilla and eggs one at a time, beating well after each addition.
8. With mixer at low speed, add cocoa mixture; beat until color is evenly distributed.
9. Starting with dry ingredients, alternately add dry ingredients and milk in 3 additions, blending at low speed until just combined , scraping sides and bottom of bowl frequently.
10. Pour batter evenly into prepared muffin cups. Bake in 375 degree F oven until wooden pick inserted in center comes out clean, about 15 to 18 minutes.
11. Cool in pans for 5 minutes. Invert cupcakes onto wire racks and cool completely.
12. Frost with Cream Cheese Frosting. Store cupcakes in refrigerator.

Makes 24 cupcakes.

CREAM CHEESE FROSTING

3 cups powdered sugar

1 package (8 ounces) regular (**not** low-fat or fat free) cream cheese, chilled

½ cup butter, softened

1 ½ teaspoons vanilla extract

2 to 3 tablespoons milk (optional)

1. Using fine mesh strainer, sift powdered sugar into medium bowl; set aside.
2. In large mixer bowl, beat cream cheese, butter, and vanilla at medium speed until well combined and creamy. Do not over mix.
3. Gradually add powdered sugar, beating until just combined, scraping bowl frequently.
4. If frosting is too still to spread, beat in milk 1 tablespoon at a time to reach desired consistency.

Makes about 2 ½ cups.

TIP: Try this frosting on banana or carrot cake. Makes enough for a 2-layer cake.

