

Red Velvet Cupcakes



45 min. 224 kcal

SteviaSweet Granulated

Preparation

Preheat the oven to 175 °C.

Place cupcake moulds on a baking sheet. Mix white flour, baking powder, vanilla and cocoa powder. Mix sour milk and red food colouring in a separate small bowl. Melt the butter and beat into a foam with the eggs and **SteviaSweet Granulated**. Gradually sift the flour mixture into the foam, alternating it with the sour milk, and stir occasionally. Mix white wine vinegar and baking soda quickly and add to the dough. Evenly mix the dough, then pour it into the cupcake moulds. Bake on the middle shelf of the oven for approx. 15 minutes. Leave to cool.

Prepare the icing. Evenly mix **SteviaSweet Granulated** and Philadelphia cream cheese using a hand-held mixer. Add the whipped cream in small portions while whisking and continue to whisk until the mixture is smooth and airy. Top the cupcakes with icing and serve.

Ingredients for 10 servings

75 g	butter
2	eggs
15 g	SteviaSweet Granulated
130 g	white flour
1/2 tsp	baking powder
1 tbsp	cocoa powder
1/2 tsp	ground vanilla
100 ml	sour milk
1 tbsp	red food colouring (e.g. Dr. Oetker)
1/2 tsp	white wine vinegar
1/2 tsp	baking soda

Icing

200 g	Philadelphia cream cheese
10 g	SteviaSweet Granulated
1/2 tsp	ground vanilla
100 ml	whipped cream

Nutritional information per portion

224	kcal
940	kJ
5	g Protein
11	g Carbohydrates
18	g Fat