



## Red Velvet Cupcakes with Cream Cheese Frosting

### Overview

Difficulty: Easy

Servings: 12

Preparation Time: 40 mins

Cooking Time: 40 mins

## Ingredients

### Red Velvet Cupcakes

9g Baking Powder

70g Melted Butter (Cooled)

70g Vegetable Oil

80g Almond Powder

115g Eggs

145g Brown Sugar

145g Castor Sugar

170g Cake Flour

200g Beetroot

### Cream Cheese Frosting

2 Lemons' Zest

80g Icing Sugar

300g Cream Cheese

# 1. Methods for Red Velvet Cupcakes

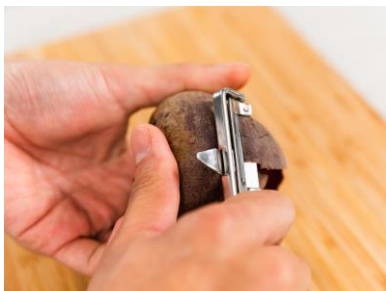
## Step 1

Preheat oven to 180°C with '4D Hot Air' mode.



## Step 2

Peel beetroots and cut them into slices. Then boil the beetroot until cooked and soft. Strain the boiled beetroot, and blend using a MultiTalent Food Processor.



### Step 3

In a large mixing bowl, sieve cake flour, almond powder and baking powder. Mix well.

*Tip: Cake flour has lower protein content than all-purpose flour, producing lighter and softer cakes.*



### Step 4

Using the OptIMUM Kitchen Machine with a whisk attachment, whisk brown sugar, castor sugar and eggs starting at speed '2' and increasing gradually to speed '4'.



### Step 5

When mixture turns slightly pale and fluffy, add in the flour mixture gradually.



### Step 6

Then add melted butter, vegetable oil, and the blended beetroot. Whisk well.



### Step 7

Line a muffin pan of about 7cm diameter with paper baking cups.





## Step 8

Fill each baking cup with the cupcake batter, to about  $\frac{3}{4}$  full. Tap tray on a table, a few times, to release air bubbles.



## Step 9

Bake in the oven for about 20 to 25 minutes. To check if cupcakes are fully baked, stick a baking needle or a toothpick into the cake and make sure that it comes out clean.



## 2. Methods for Cream Cheese Frosting

### Step 10

Change attachment to the Dough Hook attachment, and then in a clean mixing bowl, add cream cheese, icing sugar, and the zest of two lemons. Beat the mixture until smooth.

*Tip: Fresh lemon zest gives desserts an instant lift and a refreshing taste.*



### Step 11

Transfer the mixture into a piping bag with your desired nozzle. Pipe cream cheese onto the cooled cupcakes.



### Step 12

Add on other decorations or enjoy the cupcakes with the cream cheese frosting!