

Easy Red Velvet Cupcakes with Cheesecake Filling - Bakery-Style Treats at Home

For the Red Velvet Cupcake Base:



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Red Velvet Cupcake Base:

- 1... cups all-purpose flour
- 1 tbsp cocoa powder
- $\frac{1}{2}$ tsp baking soda
- ... tsp salt
- $\frac{1}{2}$ cup buttermilk
- 1 tsp white vinegar
- 1 tsp vanilla extract

$\frac{1}{2}$ cup unsalted butter, softened

$\frac{3}{4}$ cup granulated sugar

1 large egg

1 tbsp red food coloring

For the Strawberry Cheesecake Swirl:

4 oz cream cheese, softened

2 tbsp granulated sugar

... cup strawberry puree or jam

1 tbsp flour

DIRECTIONS

- 1.** Preheat and Prep: Preheat oven to 350°F (175°C). Line a 12-cup muffin tin with cupcake liners.
- 2.** Mix the Dry and Wet: In one bowl, whisk together flour, cocoa powder, baking soda, and salt.
- 3.** In a separate bowl, mix buttermilk, vinegar, and vanilla.
- 4.** Cream the Base: Using a hand mixer or stand mixer, beat butter and sugar until fluffy. Add in the egg and red food coloring, mixing until fully incorporated.
- 5.** Combine and Create the Batter: Alternate adding the dry ingredients and the buttermilk mixture into the red velvet base, mixing just until smooth.
- 6.** Make the Strawberry Cheesecake Swirl: In a small bowl, beat cream cheese, sugar, vanilla, strawberry puree, and flour until creamy and smooth.
- 7.** Assemble the Cupcakes: Fill each cupcake liner about $\frac{3}{4}$ full with red velvet batter.
- 8.** Add a spoonful of cheesecake swirl on top.
- 9.** Swirl gently with a toothpick or knife.
- 10.** Bake: Bake for 18-22 minutes, or until a toothpick inserted in the cupcake (not cheesecake center) comes out clean. Let cool completely on a wire rack.

TIPS FOR SUCCESS

Let ingredients (like butter and cream cheese) come to room temp for easier mixing.

Don't overmix the batter after combining wet and dry ingredients-just stir until incorporated.

Swirl gently to maintain a layered effect rather than completely mixing the cheesecake in. ?

