

## Red Velvet Marble Cupcakes with Raspberry Swirl Frosting - Pretty & Delicious

If you've ever wanted your cupcakes to taste as amazing as they look, these



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Cupcakes:

- 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
- 2 large eggs
- Red gel food coloring (as needed)

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- $\frac{2}{3}$  cups powdered sugar

For the Raspberry Swirl:

- $\frac{1}{2}$  cup seedless raspberry preserves or thick raspberry puree
- Red gel food coloring (optional, for color depth)

### DIRECTIONS

1. Step 1: Prep and Mix the Batter: Preheat oven to 350°F (175°C) and line a 12-cup muffin pan.
2. In a bowl, sift together flour, cocoa powder, baking soda, and salt.
3. In a separate cup, mix buttermilk, vinegar, and vanilla.
4. In a large bowl, cream softened butter and sugar until light and fluffy. Add eggs one at a time, mixing well after each.
5. Add red food coloring to desired vibrancy.
6. Alternate adding dry and wet ingredients to the butter mixture, mixing gently just until combined.
7. Step 2: Bake the Cupcakes: Divide batter evenly among liners.
8. Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
9. Let cupcakes cool completely before frosting.
10. Step 3: Make the Frosting & Raspberry Swirl: Beat cream cheese and butter until smooth.
11. Add powdered sugar and vanilla; beat until fluffy.
12. In a small bowl, stir raspberry preserves. Add red food coloring for deeper color if desired.
13. Spoon cream cheese frosting into one side of a piping bag and raspberry swirl into the other. Swirl gently to marble them.
14. Step 4: Frost and Finish: Pipe a generous swirl on each cooled cupcake.
15. Optionally garnish with fresh raspberries or a sprinkle of red velvet crumbs.

## TIPS FOR SUCCESS

Let cupcakes cool fully before frosting or the swirl will melt.

Use a star piping tip for bakery-style frosting.

For extra raspberry tang, drizzle preserves on top after frosting.

Chill frosting slightly for better piping consistency.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/red-velvet-marble-cupcakes-with-raspberry-swirl-frosting-pretty-delicious/>