

## Stuffed Red Velvet Cupcakes: A Strawberry Cheesecake Surprise Recipe

If there is one dessert that truly stops the show, it is the



OVEN  
**350°F**

TIME  
**5 min**

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### INGREDIENTS

List

### DIRECTIONS

1. Prepare the : Cupcake Batter
2. Preheat your oven to
3. 350°F (175°C)
4. and line a standard 12-cup muffin tin with cupcake liners. In a large mixing bowl, whisk together your flour, sugar, baking soda, cocoa powder, and salt. In a separate bowl, whisk the oil, buttermilk, eggs, vanilla, vinegar, and red food coloring. Gradually fold the wet ingredients into the dry until you have a smooth, red batter.
5. Make the : Cheesecake Filling
6. In a medium bowl, beat the softened cream cheese and sugar until smooth. Add the egg and vanilla, mixing until fully incorporated. Gently fold in your finely diced strawberries using a spatula.
7. Assemble and : Bake
8. Fill each cupcake liner about halfway with the red velvet batter. Place a generous spoonful of the strawberry cheesecake mixture into the center of each. Top with a bit more red velvet batter to seal it in. Bake for
9. 18-22 minutes
10. . A toothpick inserted into the cake portion should come out clean.
11. Cooling and : Frosting
12. Allow the cupcakes to cool in the pan for 5 minutes before transferring them to a wire rack. While they cool, beat the cream cheese and butter until fluffy. Slowly add the powdered sugar and vanilla until the frosting is stiff enough to pipe.

13. Once completely cool, pipe a tall swirl of frosting onto each cupcake. Top with a fresh strawberry slice and cake crumbs for a professional finish.

## SWAPS & NOTES

**Buttermilk Substitute:** If you don't have buttermilk, add 1/2 tablespoon of lemon juice or vinegar to 1/2 cup of regular milk and let it sit for 5 minutes.

**Natural Coloring:** If you prefer to avoid artificial dyes, you can use beet powder, though the color will be more of a deep maroon than a bright red.

**Frozen Strawberries:** While fresh is best, you can use frozen strawberries for the filling.

Just make sure to thaw them and pat them completely dry so the extra moisture doesn't make the cheesecake runny.

## TIPS FOR SUCCESS

**Don't Overmix:** When combining your wet and dry ingredients for the cake, mix only until no streaks of flour remain.

Overmixing leads to a tough cupcake.

**Room Temperature Ingredients:** This is the "pro secret." Room temperature eggs and cream cheese emulsify much better, resulting in a smoother filling and fluffier frosting.

**Small Dice:** Ensure your strawberries are diced very small.

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

Original recipe: <https://chefmaniac.com/stuffed-red-velvet-cupcakes-a-strawberry-cheesecake-surprise-recipe/>