

Red Velvet Cupcakes Recipe: A Moist and Creamy Classic Treat

There are several reasons why this red velvet cupcake recipe stands out from the rest:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 ½ cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon cocoa powder
- ½ teaspoon salt
- 1 cup vegetable oil
- 1 cup buttermilk, room temperature
- 2 large eggs, room temperature
- 2 tablespoons red food coloring
- 1 teaspoon vanilla extract
- 1 teaspoon white vinegar

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C) and line a cupcake pan with paper liners.
- 2.** Mix : Dry Ingredients: In a large bowl, whisk together the flour, sugar, baking soda, cocoa powder, and salt until well combined.
- 3.** Combine : Wet Ingredients: In another bowl, mix the vegetable oil, buttermilk, eggs, red food coloring, vanilla extract, and vinegar. Whisk until smooth.
- 4.** Combine : Mixtures: Gradually add the wet ingredients to the dry ingredients, stirring gently until just combined. Be careful not to overmix; a few lumps are okay.
- 5.** Fill the : Cupcake Liners: Using a scoop or a measuring cup, fill each cupcake liner about two-thirds full with batter.
- 6.** Bake: Bake in the preheated oven for 18-20 minutes, or until a toothpick inserted into the center comes out clean. Allow the cupcakes to cool in the pan for 5 minutes before transferring them to a wire rack to cool completely.
- 7.** Frost: Once cooled, frost with your favorite cream cheese frosting and enjoy!

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure that your eggs and buttermilk are at room temperature for better mixing and a smoother batter.

Don't Overmix: Overmixing can lead to dense cupcakes.

Mix until just combined for the best texture.

Experiment with Flavors: Add a teaspoon of almond extract for a unique twist on the classic flavor.

