

Red Velvet Cupcakes with Honey Cream Cheese Frosting *Red Velvet Cupcakes*

Ingredients

1 1/3 cup cake flour	2 large eggs
1/4 tsp baking soda	1 tsp vanilla extract
1/4 tsp salt	1/2 cup buttermilk
1 stick (1/2 cup) unsalted butter (softened)	2 tbs unsweetened cocoa powder
3/4 cup granulated sugar	1 tbs red food coloring
1 tsp white vinegar	

Directions

Preheat oven to 350 degrees. Line a 12-cup muffin pan with paper liners. Add unsweetened cocoa powder to flour before sifting. In a small bowl sift flour, baking soda and salt. Stir red food coloring and vinegar into the buttermilk. In a large bowl beat butter until creamy. Gradually beat in granulated sugar; beat 2 min. until fluffy. Beat in eggs, one at a time, until well blended then beat in vanilla. Beat in flour mixture, alternating with buttermilk, just until smooth. Divide batter evenly among muffin cups. Bake 18-20 min. or until tops spring back when lightly pressed. Let cool. Top with frosting.

Honey Cream Cheese Frosting

Ingredients

2 packages (8 oz. ea.) cream cheese (softened)
1/3 cup Roundrock honey
2 tsp vanilla extract

Directions

Beat cream cheese, honey, and vanilla extract until light and fluffy. Chill until stiff enough to spread. Spread on the red velvet cupcakes. Top with candy hearts if desired. Share with your favorite Valentine!