

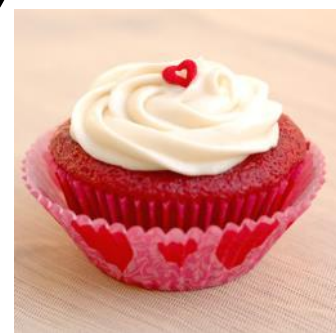
REAPS READER

Have you helped the environment today?

Valentine 's Day is fast approaching (February 14th, 2018).

Here 's a lovely recipe to share with your class:

Red Velvet Cupcakes



Prep. Time = 20 mins Cook Time = 20

mins

Yield = 30 Cupcakes

Cake Ingredients:

- ◆ 2 1/2 Cups Flour
- ◆ 1/2 Cup unsweetened Cocoa Powder
- ◆ 1 Teaspoon Baking Soda
- ◆ 1/2 Teaspoon Salt
- ◆ 1 Cup Butter, softened
- ◆ 2 Cups Sugar
- ◆ 4 Eggs
- ◆ 1 Cup Sour Cream
- ◆ 1/2 Cup Milk
- ◆ 1 Ounce Red Food Colouring
- ◆ 2 Teaspoons Vanilla Extract

Frosting Ingredients:

- ◆ 1 (8 ounces) package Cream Cheese, Softened
- ◆ 1/4 Butter, softened
- ◆ 2 Tablespoons Sour Cream
- ◆ 2 Teaspoons Vanilla Extract
- ◆ 1 (16 ounce) box Confectioners ' Sugar

Directions:

- 1) Preheat oven to 350°F. Mix flour, cocoa powder, baking soda and salt in a medium bowl. Set aside.
- 2) Beat butter and sugar in large bowl with electric mixer on medium speed 5 mins or until light and fluffy. Beat in eggs, one at a time. Mix in sour cream, milk, food colour, and vanilla. Gradually beat in flour mixture on low speed until just blended. Do not over beat. Spoon batter into 30 paper-lined muffin cups, filling 2/3 full.
- 3) Bake 20 mins or until a toothpick inserted comes out clean. Cool in pans on wire rack for 5 mins. Remove from pans; cool completely.
- 4) To make Frosting: Beat cream cheese, butter, sour cream and vanilla extract until light and fluffy. Gradually beat in confectioner sugar until smooth.
- 5) Frost and Enjoy!

After you're done sharing with your classmates, don't forget us too. We love eating cupcake liners with cake bits on it!

