

Valentine's Day

WITH SEARCYS

SEARCYS RED VELVET VALENTINE CUPCAKES

Ingredients

MAKES 12 CUPCAKES

125 g plain flour
1 tbs cocoa powder, sifted
1 tsp baking powder
¼ tsp bicarbonate of soda
50 g unsalted butter, softened
100 g caster sugar
½ dsp red paste food colouring
1 tsp vanilla extract
1 large free-range egg
90 ml buttermilk
Generous squeeze of lemon juice
Cream cheese icing
250 g icing sugar
65 g cream cheese
65 g unsalted butter, softened
Generous squeeze of lemon juice
White chocolate sprinkles

Method

CUPCAKES

- Preheat the oven to 170°C/gas mark 3/325°F, and line 2 muffin tins with paper cases.
- Combine the flour, cocoa, baking powder and bicarbonate of soda in a bowl.
- In another bowl, cream the butter and sugar until you have a soft, pale mixture then beat in the food colouring and the vanilla.
- Continue beating and add 1 spoonful of the dry ingredients, then half the egg, followed by some more dry ingredients, then the rest of the egg, followed by the dry ingredients.
- Beat in the buttermilk and lemon juice and divide the batter between the 12 cases. Bake in the oven for about 20 minutes.
- Leave to fully cool on a rack and until absolutely cold.

CREAM CHEESE ICING

- Put the icing sugar into a processor and blitz to remove any lumps.
- Add the cream cheese and butter and process to mix. Pour in the lemon juice and process again to make a smooth icing.
- Pipe icing in swirls onto each cupcake.
- Decorate with white chocolate sprinkles.
- Serve with love!

#SearcysLoveNotes

