

Red velvet cupcakes

For the cupcakes:

60g unsalted butter,
softened

150g caster sugar

1 large free-range egg

10g cocoa powder

20ml red food colouring

$\frac{1}{2}$ tsp vanilla extract

120ml buttermilk

150g plain flour

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp bicarbonate of
soda

$\frac{1}{2}$ tsp white wine
vinegar

For the frosting:

125ml double cream

1tbsp icing sugar, sifted

Heart sprinkles to
decorate

12 glacé cherries

This delicious
recipe comes
from our friends at
woman&home.
Find more cake
inspiration at
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1. Preheat the oven to 170C, 150C fan, Gas Mark 3. Beat the butter and the sugar until light and fluffy. Then slowly add the egg and beat until everything is incorporated.
2. In a separate bowl, mix the cocoa, red food colouring and vanilla to make a paste. Add to the butter mixture and mix thoroughly.
3. Slowly pour in half the buttermilk. Beat until well mixed, then add half the flour, and mix well.
4. Repeat this process until all the buttermilk and flour has been added. Add the salt, bicarbonate of soda and vinegar, and continue beating until well mixed.
5. Line a 12-hole muffin tin and divide the mixture between the cases. Bake for 20–25 minutes. Leave the cupcakes to cool slightly in the tray before turning out onto a cooling rack.
6. Whip the cream with the icing sugar and pipe over each cake. Decorate with sprinkles and top each cake with a glacé cherry. Then eat (or share, if you can).

Alzheimer's Society is a registered charity in England and Wales (296645); the Isle of Man (1128) and operates in Northern Ireland

