



Red Velvet Cupcakes

Preparation time: 25 minutes | Cooking time: 18-20 minutes | Serves: 11

1 packet butter cake mix, prepared according to packet instructions
1 tsp rum essence
2 tsp red food colouring

2 tsp natural vanilla extract
100g unsalted butter
75g cream cheese
175g icing sugar, sifted

- 1 Preheat oven to 170°C.
- 2 Beat the butter cake mixture with the rum essence, food colouring and half the vanilla until smooth. Spoon into 12 lined ½ cup muffin moulds. Bake for 18-20 minutes, then cool on a wire rack.
- 3 Combine the butter, cream cheese and remaining vanilla in a bowl and whip with hand beaters until very smooth.
- 4 Pipe cream cheese icing on 11 cupcakes. Crumble the remaining cupcake onto the icing, then serve.

Handy Tip: Take your cupcakes on-the-go in the airtight **Match-ups™ Clips 4L** storer.

