

Red, white & blue cupcakes

Submitted by: Sabrina Carr, IT analyst, Institute for Genome Sciences & Policy



Ingredients

Cupcakes:

8 Tablespoons Unsalted Butter, At Room Temperature
1-½ cup Sugar
2 whole Eggs
5 Tablespoons Unsweetened Cocoa Powder
1 teaspoon Vanilla Extract
1 cup Buttermilk
2-¼ cups All-purpose Flour
1 teaspoon Salt
1 teaspoon Baking Soda
3 teaspoons Distilled White Vinegar
3 Tablespoons Red Food Coloring
3 Tablespoons Blue Food Coloring

Cheesecake filling:

16 ounces, weight Cream Cheese, Room Temperature
⅔ cups Sugar
2 whole Eggs, Room Temperature

Cream cheese frosting:

16 ounces, weight Cream Cheese, Room Temperature
2 sticks Unsalted Butter, Room Temperature
2 teaspoons Vanilla Extract
8 cups Confectioners Sugar

Directions:

Preheat oven to 350°F. Line muffin tins.

Divide all the cupcake ingredients (except food coloring) into 2 equal portions. You will need 1 portion for the red velvet batter, and the other portion for the blue velvet batter. (I used 1 1/2 ounces Wilton Red Red gel for the red batter, and 1 1/2 ounces Wilton Royal Blue gel for the blue batter.)

For each portion of batter:

In a large bowl (I used a stand mixer), cream butter and sugar until smooth (about 3 minutes). Add egg and mix until incorporated.

In a separate bowl, mix cocoa powder, red food coloring, and vanilla extract into a paste. Add paste to batter and mix.

Add buttermilk and flour, alternating half of each at a time. Mix until incorporated, then add salt, baking soda and vinegar. Mix well and set aside.

Repeat the steps above, switching out the red for blue food coloring. Set aside.

For the filling:

In a large bowl (I used a stand mixer), cream the cream cheese, sugar and eggs until smooth.

Layering the cupcakes:

I used 3 separate piping bags to filling the cupcake liners almost to the top. Pip in a small layer of blue, then the cheesecake filling, then the red.

Bake at 350°F for 22-25 minutes. Tops should bounce back when pressed. Set aside to cool.

For the frosting:

In a large bowl (I used a stand mixer), beat cream cheese, butter and vanilla until smooth. A cup at a time, add confectioners sugar and mix well. Once all the sugar is added, mix for 2 minutes. Frost cooled cupcakes and top with sprinkles. (I used a Wilton tip—19, I think—a Wilton star on top and red and blue jimmies).