

RED CARPET CUPCAKES
(Oscar Party)
from Doris Cassar

Cupcake Ingredients:

- 2 1/2 cups all purpose flour
- 1 1/2 tsp cocoa powder
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1 1/2 c sugar
- 1/2 c canola oil
- 2 eggs
- 1 c buttermilk
- 1 ounce red gel food coloring*
- 1 tsp white vinegar
- 1 tsp vanilla extract

Cupcake Directions:

1. Preheat the oven to 350 degrees F. Line 2 (12-cup) muffin pans with cupcake papers.
2. In a mixing bowl, sift together dry ingredients: flour, sugar, baking soda, salt, and cocoa powder.
3. In another bowl, beat together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla. Add the sifted dry ingredients to the wet and mix until smooth.
4. Divide the batter evenly among the cupcake tins, filling each cup about 1/2 way. Bake in the oven for about approx 15 minutes or until a toothpick comes out clean. Remove from oven and cool completely.

Cream Cheese Frosting

Ingredients:

- 8 oz cream cheese (softened)**
- 8 tbl butter-1 stick (softened)
- 4 c sifted 10x
- 1 tsp vanilla extract
- 1/4 tsp orange flower water-or to taste (optional)***
- sanding sugar, gold dragees (optional)

Directions:

In a large mixing bowl, beat the cream cheese, butter and vanilla together until smooth. Add the sugar and on low speed, combine. Mix at high speed until light and fluffy. (cont'd)

Frost cupcakes generously with cream cheese frosting. Accessorize with some fabulous sanding sugar and gold dragees. Thank the Academy and enjoy!

*For maximum color brilliancy, I prefer the gel food coloring to powders or drops.

**For a smooth frosting, be sure your cream cheese and butter are at room temp.

***I think this gives the frosting a light, “dressed up” flavor.

Makes approximately 24 cupcakes