



Spiced Red Velvet Cupcakes with Frosting



DIFFICULTY: MEDIUM



PREPARATION TIME: 45 MINUTES



COOKING TIME: 25 MINUTES



SERVES: 12

Ingredients

80g butter, softened
 ¾ cup caster sugar
 1½ cups plain flour
 ¼ cup cocoa
 1 tablespoon [Gewurzhaus Mayan Chilli Chocolate Spice](#) (See note)
 1 1/2 teaspoons baking powder
 1 cup buttermilk
 1-2 teaspoon red food colouring gel
 ½ teaspoon bicarbonate soda
 1 teaspoon white vinegar

Frosting

150g cream cheese, softened
 100g butter, softened
 1 2/3 cups pure icing sugar, sifted
 1/2 cup full cream milk powder
 Extra [Gewurzhaus Mayan Chilli Chocolate Spice](#), for sprinkling (See note)

Note: Gewurzhaus Chocolate Spice can be purchased online or in-store for more information please visit:
<https://gewurzhaus.com.au/product/mayan-chilli-chocolate-56g-m/>

Method

Preheat the oven CircoTherm® 160 °C

Cream the butter and sugar in a bowl with an electric mixer until light and fluffy, add the egg and beat well. Fold in the sifted dry ingredients and combined buttermilk and colouring. Dissolve the bicarb soda in the vinegar then stir through until well combined.

Spoon the mixture into 12 x ⅓ cup capacity patty paper lined muffin pans. Bake for 20-25 minutes or until cooked when tested. Allow to cool thoroughly on a wire rack.

Beat the cream cheese and butter in a bowl with an electric mixer until smooth, gradually add the icing sugar and continue beating until light and fluffy. Gently fold through the milk powder and mix well, then chill until firm enough to pipe.

Spoon the frosting into a piping bag fitted with a star pipe. Pipe rosettes of frosting onto each muffin and finish with a sprinkle of the Chilli Chocolate Powder.

Notes