

Make Delicious Red Velvet Cupcakes

This year for Valentine's Day, you and your child can bake up a batch of classic red velvet cupcakes and learn more about the history of this vintage treat while he uses his math and measurement skills! These cupcakes mix together a interesting combination of flavors, which also encourages your child's sense of taste – and willingness to try new things!



What You Need:

- 2-½ cup flour
- 1-teaspoon baking powder
- ½ teaspoon salt
- 2 Tablespoons unsweetened cocoa
- 2 Tablespoons red food coloring
- ½ cup softened butter
- 1 ½ cup sugar
- 2 eggs
- 1-teaspoon vanilla
- 1-cup buttermilk
- ½ teaspoon white vinegar
- 2-cupcake tin
- Cupcake liners
- 2 mixing bowls
- Hand mixer
- Spatula
- Measuring cups and spoons
- Butter knife

For the Frosting:

- 8 ounces cream softened cream cheese
- ¼ cup softened butter
- 1 cup powdered sugar
- ½ teaspoon vanilla

What You Do:

1. Have your child to measure the flour, sugar, baking powder, cocoa and salt and add each to the mixing bowl. He can use a spatula to stir the mixture together and break up any lumps in the flour or cocoa.
2. Now help your child add the food coloring and vinegar. Your child can create that traditional reddish-brown color of the classic red velvet cupcake by measuring and adding the red food coloring along with the white vinegar.
3. Now your child can add the buttermilk, butter, eggs, and vanilla. He can use the spatula to gently mix together the dry and wet ingredients and then switch over to the hand mixer and blend on low speed for one minute.
4. Preheat the oven to 350 degrees Fahrenheit and have your child line the cupcake tins with the liners. Now he can carefully divide the batter between the cupcake tins.
5. Place in the oven for 20-25 minutes.
6. While the cupcakes are baking, your child can whip together some cream cheese frosting for his red velvet cupcakes! Have him measure and add the cream cheese, butter, vanilla and powdered

- sugar to a mixing bowl and use the hand blender to whip the ingredients together until smooth.
7. Once the cupcakes have cooled, invite your child to frost the cupcakes with the cream cheese frosting using a butter knife. This is great for encouraging his fine motor skills and coordination.

Now your child can invite over friends and family to share his special Valentine's Day treat!

Did You Know?

The dark red color of red velvet cake comes from a reaction that takes place between cocoa and an acid, such as vinegar. During World War II when there were food rations, some bakers would add boiled beet juice, replacing food coloring, to achieve the classic dark red color!

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