

Orange Velvet Cupcake Recipe

From www.lovefromtheoven.com

Preheat Oven to 350 Degrees F

Ingredients

1 cup of butter softened
1 1/3 cups sugar
Red & Yellow McCormick food coloring
3 eggs
2 tsp McCormick Pure Vanilla
2 1/2 cups all purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk



decorating idea from McCormick

In a large bowl, cream together butter and sugar. Once light and fluffy add your red and yellow food coloring to create your desired shade of orange. Blend well with butter and sugar. Add in eggs, one at a time, beating well after each addition. Add in vanilla and beat well.

Combine the flour, baking powder, baking soda and salt in a separate bowl. Add 1/3 of the dry ingredients to the batter and beat until well combined. Add in 1/2 of the buttermilk, beat until combined, followed by another 1/3 of the dry, then the remaining buttermilk and finally the remaining dry ingredients. The batter may look a bit lumpy after buttermilk is first added, but beat well and it will combine nicely.

Fill paper lined muffin cups two-thirds full and bake at 350 degrees for approx 20-25 minutes or until a toothpick inserted into the center comes out clean. Watch the cupcakes closely in the last few minutes of baking so that they do not over brown. Allow to cool for ten minutes before removing from pan, then transfer to a wire rack to finish cooling.

For your frosting you can use your favorite cream cheese recipe, though I opted for my favorite buttercream recipe.

My Favorite Buttercream Recipe

1 stick of butter softened
2 tablespoons of Crisco (you can add more butter instead of Crisco)
1 two pound bag of powdered confectioners sugar
2 teaspoons of McCormick Pure Vanilla
1 teaspoon of salt
Whipping cream

Blend your butter, Crisco and vanilla together, adding in the powdered sugar and salt. The mixture will be very dry. Slow start adding your whipping cream, about one tablespoon at a time, until you reach the desired consistency. I find that I prefer my frosting firmer for some recipes and softer for others, so I do not have a standard amount of whipping cream that I use. Once you have reached the desired consistency, beat for 1-2 minutes until light and fluffy.