



4TH OF JULY RED VELVET AND BUTTERCREAM MUFFINS



By OneYummyMummy

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Method

- Preheat the oven to 180c fan Line a 12 hole muffin tin and set aside.
- In a large mixing bowl, cream together butter and sugar (we use a wooden spoon)
- Add in the eggs one at a time, mixing each time you add.
- Spoon in the Irish Yogurts Clonakilty Greek Style Natural Live Yogurt and mix again.
- Pour the food coloring, and vanilla extract into the bowl and mix until all ingredients are well combined.
- Sift in the self raising flour cocoa powder and baking powder, baking soda.
- Combine well and Evenly distribute the batter among the lined muffin tin.
- Bake for 15-18 minutes or until a skewer inserted in the center comes out clean.
- Remove the cupcakes from the pan and transfer to a wire rack and cool completely.
- To make the buttercream
- In a large bowl, beat the butter and vanilla extract completely smooth.
- Sift in the icing sugar until all is combined.
- Pipe the buttercream with a piping bag or just spread with a knife on top



- Finish with sprinkles

Ingredients

- 100g butter, at room temperature
- 2 eggs
- 150g caster sugar
- 100g Irish Yogurts Clonakilty Greek Style Natural Live Yogurt
- 2 tablespoons liquid red food coloring
- 2 teaspoons vanilla essence
- 240g self raising flour
- 20 grams cocoa powder
- 1 teaspoon baking powder
- Buttercream
- 250g Butter (soft)
- 500g icing sugar
- 2 teaspoons vanilla essence
- Sprinkles to decorate

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