



**Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~**

**Christmas Special ~
Red Velvet Cupcakes with Fondant decorations!**

Ingredients: (makes 12)

A: Red velvet cupcakes:

220g cake flour
250g butter, softened
63g sugar
2 large eggs
1 cup buttermilk
2 Tbs. unsweetened cocoa powder
1 tsp. vanilla extract
1 tsp. vinegar
1 tsp. baking soda
1 tsp. salt
4 Tbs. red food coloring

B: Fondant decoration:

300g ready-to-roll fondant (We used Wilton's vanilla satin white fondant in class)

How to:

A. For the cupcake: (Preheat the oven to 350F/170C)

1. Sift flour in a bowl, set aside. In another bowl, beat butter & sugar until light and fluffy, then add in egg and beat again until combined.



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2. Whisk the cocoa powder into the red food coloring, add in the vanilla extract.
3. Dissolve the salt in the buttermilk.
4. Add in flour in 3 additions, alternating between buttermilk. Do not over mix. Fold in batter until just combined.
5. Add the baking soda into the white vinegar, add this mixture into the cake batter. Give it a quick whisk to combine thoroughly.
6. Divide the batter into baking cups, fill to just $\frac{2}{3}$ full. Bake for about 20-25 minutes until a tooth pick comes out clean when inserted in the center of the cakes.
7. Let them cool completely on cooling rack before decorate with buttercream and fondant.

B. For the fondant decoration:

Tint the fondant with different desired colors (color gel paste is preferred here!), then just have fun making shapes out of it like the way you do with play-doh! Use buttercream and royal icing to stick the fondant to the cupcakes as glue (or decoration).

***Royal icing*:**

You'll need:

*1 large egg white
330g icing sugar, sifted
Juice from $\frac{1}{2}$ lemon*

Whisk the egg white until foamy, add the sifted icing sugar and lemon juice, using an electric mixture to beat for about 5 minutes until stiff. (This can also be tinted with desired color to decorate your cupcakes)



***Vanilla buttercream*:**

You'll need:

2 small egg whites

1/3 cup granulated sugar

Pinch of salt

140g unsalted butter, diced into ½ -inch cubes, softened

1. Bring a pot of water to a simmer, place the egg whites, sugar and salt in a heat proof mixing bowl which can sit surely on the rim of the pot without water touching the bottom of the mixing bowl. Whisk the whites over the simmering water using a balloon whisk until it's very hot to the touch, about 160F.
2. Take the mixing bowl off the heat, continue to whisk using an electric mixer at high speed for about 10 minutes until it holds stiff peaks.
3. Start to add the diced soft butter into the whipped egg whites (meringue), one spoonful at a time, at the lowest speed, until all the butter is incorporated. This may take about another 10 minutes.
4. Add food coloring if desired.

~~Bon Appetite~~