



BAILEY'S RED VELVET CUPCAKE

READY IN: **6 HOUR 30 MINUTES**
DIFFICULTY: **EASY**

Ingredients:

- **150g** plain flour
- **1 tbsp** cocoa powder
- **1 tsp** bicarbonate of soda
- **50g** butter, softened
- **150g** caster sugar
- **1 large** egg, beaten
- **1 tsp** vanilla paste
- **80ml** buttermilk or kefir
- **25ml** Baileys Red Velvet Cupcake Irish Cream Liqueur
- **50ml** vegetable oil
- **1 tsp** white wine vinegar
- **1 tbsp** red gel food colouring

FOR THE CREAM CHEESE ICING

- **100g** slightly salted butter, softened
- **225g** icing sugar
- **100g** full fat cream cheese
- **1 tsp** Baileys Irish Cream Liqueur

Method:

- 1.** Preheat oven to 180C. Line a cupcake tin with 12 cupcake cases and set aside.
- 2.** In a large mixing bowl, whisk together the cake flour, cocoa, bicarb and a pinch of fine salt. Then sift the dry ingredients to remove any lumps of cocoa powder.
- 3.** Using an electric mixer, beat the butter and sugar together until light and fluffy, then add in the egg, vanilla, buttermilk, Baileys, oil and vinegar until combined. Gradually mix the wet ingredients into the dried. Once combined, mix in the red food colouring until you have a deep red mix.
- 4.** Evenly distribute the batter between all 12 cupcake liners and bake for 15-18 mins, or until a skewer inserted into the centre of a cake comes out clean. Then, remove the cupcakes from the pan and transfer to a wire rack to cool completely.
- 5.** To make the icing beat together the butter and icing sugar until pale and fluffy, about 3 mins, then beat in the cream cheese for a further 1-2 mins until well combined.
- 6.** Use a piping bag fitted with a star nozzle to cover the cakes with the cream cheese icing.