

Red Velvet Cupcakes – with cream cheese icing

Ingredients

2 ½ cups (350g) flour
1 ½ cups (300g) sugar
1tsp (5ml) bicarbonate of soda
1tsp (5ml) cocoa powder
1tsp (5ml) salt
1 cup (250ml) – Verlorenkloof Farm
Yoghurt as it should be
2 eggs at room temperature
1 ½ cups (375ml) vegetable oil
1tsp (5ml) white vinegar
5tsp (25ml) red food coloring
1tsp (5ml) vanilla essence
1 * quantity cream cheese icing



Method:

Preheat the oven to 180°C. Prepare your choice of banking pan. In a large mixing bowl sift the flour, sugar, bicarbonate of soda, cocoa powder and salt together. In another mixing bowl combine the yoghurt, eggs, oil, vinegar, food coloring and vanilla essence.

Mix the flour mixture into the yoghurt mixture. Pour batter into the pan and bake for 18-20 minutes. Let it cool down and decorate with icing.

Cream Cheese icing:

1 tub (250g) Verlorenkloof Farm – Soft yoghurt cheese Labneh
250g butter, softened
2 cups (250g) icing sugar, sifted
1tsp (5ml) vanilla essence

In the bowl of an electric mixer with the paddle attachment beat the Labneh and butter until light and fluffy. Add the icing and beat through. Add the vanilla essence and beat until just combined. Rest icing for 30 minutes in refrigerator, then it's ready to use