



Red Velvet Cream Cheese Cupcakes



Cake:

1 box devil's food cake mix

water, vegetable oil, and eggs
called for on cake mix package

1 1-oz. bottle red food coloring

Filling/Frosting:

12 oz. cream cheese, softened

$\frac{3}{4}$ cup butter, softened

dash salt

1-2 T evaporated milk

2 t vanilla

7 c powdered sugar

Make cake batter according to package directions. Stir in food coloring, mixing well. Fill 24-30 cupcake pans/liners $\frac{2}{3}$ full with cake batter. Bake at 350°F for 13-15 minutes*. Cool for 5 minutes and then remove to wire rack. Cool completely.

Meanwhile, make filling/frosting by beating cream cheese, butter, salt, 1 tablespoon milk and vanilla until smooth. Gradually beat in powdered sugar until filling/frosting is creamy and smooth. Add another tablespoon milk if needed.

Spoon $1\frac{1}{4}$ cups filling into decorator bag. Using round decorator tip with a $\frac{1}{4}$ -inch opening, pipe 1 T filling into center of each cupcake. Spread remaining frosting on tops of cupcakes**. Store in refrigerator.

*I have found that cupcakes are more moist if bake time is decreased. Cupcakes still cook through but don't overcook this way.

**To make a rose on top of each cupcake, use a 2D decorator tip and pipe frosting using circular motion from center of cupcake to outer edges.