

BLOODY RED VELVET CUPCAKES

(decoration from [*Recipes by Carina*](#))

for the cupcakes:

160g all-purpose flour
3/4 tsp baking soda
pinch of salt
85 g (6 tablespoons) butter, softened
150g granulated sugar
1 egg
2 T cocoa powder (I used natural)
1/2 cup buttermilk
1 tsp white vinegar
1 tsp vanilla paste
1 tablespoon red food dye

for the frosting:

170 g unsalted butter, softened
500 g cream cheese, cut in pieces, at room temperature
260 g powdered sugar
1 tsp vanilla paste

for the broken glass decoration:

200g sugar
2 Tbsp water
2 tsp corn syrup
1 tsp lemon juice

for the fake blood:

½ cup light corn syrup
1 Tbsp cornstarch
2 Tbsp water
1-4 tsp red food gel
drops of blue food gel

Heat oven to 350 F. Sift flour, baking soda and salt in a bowl. Reserve. Cream softened butter with sugar using a KitchenAid type mixer with paddle attachment.

Meanwhile, in a small bowl whisk the buttermilk, vinegar, egg, and red food color. When the butter and sugar are well mixed and the mixture is pale, add

the egg, mix briefly and add the cocoa powder. Once the mixture more or less smooth, add the flour in three additions, and the liquids in two, beginning and ending with the dry ingredients. Mix well. Add the batter to regular size cupcake pans, lined with paper. Bake for 20 minutes or until a toothpick inserted in the center comes out clean. Cool completely before frosting.

Make the frosting. Put the softened butter in the bowl of a KitchenAid type mixer with the paddle attachment and mix until smooth. Add the pieces of softened cream cheese to the mixing bowl, a small amount at a time. When all cream cheese is added and combined, beat for about 1 minute then add the powdered sugar in three portions, adding the vanilla after the last third portion.

Beat for 2 to 3 minutes more, but do not over-mix or the mixture can become loose.

Make the decorations. In a saucepan measure out the sugar, corn syrup, lemon juice and water. Place the saucepan over medium-high heat. Boil for 3-5 minutes until the sugar starts to change color or until it reaches 300F.

Pour the melted sugar out onto a baking sheet lined with Silpat. Leave to cool for 10 minutes before transferring to the fridge for a few hours to harden. Break shards when ready to decorate the cupcakes.

Make the fake blood. In a bowl mix together the syrup and cornstarch until combined. If needed, add water to reach proper consistency. Add the food gel, small amount at a time until you have a deep dark red shade. Spoon the blood over the cupcakes.