

Paul Young's Red Velvet Cake

This simple to prepare delicious and unusual cake comes straight from the Paul Young cook book.



Thank you

Our sincere thanks to Paul Young for sharing his delicious recipe with us.



Ingredients

- 3 eggs
- 175g / 6oz butter
- 175g / 6oz golden caster sugar
- 150g / 5oz self-raising flour
- 80g / 2oz White chocolate, melted
- 1 tbsp red gel colouring or 40ml of red food colouring
- 12 cupcake cases
- 12 hole muffin tin

For the icing

- 150g / 5oz butter
- 200g cream cheese
- 150g / 5oz icing sugar

Prep time: **15 minutes** Cook time: **20 minutes** Serves: **12**

Method

1. Heat the oven to 180C / 350F / Gas 4d b b/.
2. Put 12 cupcake cases into the muffin tin. Set aside.
3. In a large mixing bowl, beat the butter and sugar together until light in colour and fluffy. You can use an electric mixer or a wooden spoon.
4. In a separate bowl, whisk the eggs with a fork and then beat them into the butter and sugar mixture, a little at a time. If it looks like it might curdle add a tablespoon of flour.
5. Sift flour into mixture and fold in. Stir in the melted chocolate and food colouring.
6. Scoop into muffin cases and bake in the pre-heated oven for 20 minutes.
Paul's top tip: you can use an ice-cream scoop to get the perfect quantity into every cupcake case!
7. In a clean bowl, combine butter and cream cheese then incorporate icing sugar. Frost the cupcakes and decorate as desired.

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