

## Vervet Red Velvet Cupcakes

*From kidscooking.about.com*

A vervet is a type of monkey that lives in close knit communities that can have between 6 to 60 troop members. All troops have their own system of communication set up which consists of different vocalizations that vary depending on the threat. It has been observed that the warning for an eagle is not the same as one for a leopard.

### Ingredients:

#### Red Velvet Cupcakes

- 1/2 cup butter
- 1-1/2 cups sugar
- 2 large eggs
- 2 tbsp. unsweetened cocoa powder
- 2 oz. red food coloring (2 bottles)
- 2-1/2 cups sifted all-purpose flour (sift it, then measure it)
- 1/2 tsp. salt
- 1 cup buttermilk
- 1 tsp. baking soda
- 1 tbsp. white vinegar

#### Cream Cheese Frosting

- 8 oz. cream cheese, softened
- 1/4 cup butter, softened
- 3 cups powdered sugar
- 1 tsp. vanilla
- 1-4 tbsp. milk

### Directions:

#### Red Velvet Cupcakes

1. Preheat oven to 350°. Line muffin tins with cupcake liners.
2. With an electric mixer, beat butter and sugar together until creamy. Beat in eggs.
3. Stir cocoa powder into red food coloring, then add to the sugar mixture.
4. Stir flour and salt together in a small bowl. Add one-third of the flour mixture to the batter, then one-third of the buttermilk and so on, alternating until all is incorporated into the batter.
5. Dissolve the baking soda into the vinegar and add that to the batter.

6. Pour into prepared cupcake liners. Bake 18-22 minutes.
7. Frost with cream cheese frosting.

### **Cream Cheese Frosting**

1. With an electric mixer, beat cream cheese and butter together until fluffy.
2. Beat in sugar and vanilla until smooth.
3. Beat in milk, one tablespoon at a time, until the frosting reaches the desired consistency