

# Red Hot Velvet Cupcakes with Fiery Cinnamon Cream Cheese Frosting

Amount	Measure	Ingredient - Preparation Method
		cupcakes
2	cups	sugar
1 1/4	cups	all-purpose flour
1	cup	cake flour
2	tablespoons	cake flour
1/2	cup	unsweetened cocoa
2	teaspoons	cayenne powder
1 1/2	teaspoons	fine salt
1	teaspoon	baking soda
1	teaspoon	ground cinnamon
1 1/2	cups	canola oil
2		egg
1	ounce	red liquid food coloring
2	teaspoons	vanilla extract
1	cup	buttermilk
		frosting
2	sticks	butter - room temp
4	ounces	cream cheese - room temp
1	tablespoon	cinnamon
1	teaspoon	vanilla extract
1/2	teaspoon	fine salt
7	cups	powdered sugar
1	shot	cinnamon schnapps

Preheat oven to 350. Line a muffin pan with 24 cupcake liners.

In a medium bowl, combine the sugar, flours, cocoa, cayenne, salt, baking soda and cinnamon in bowl and set aside.

In the bowl of an electric stand mixer fitted with a paddle, beat the oil and eggs on low speed until combined. Add the food coloring and vanilla extract. Continue beating until the mixture is well combined. Turn the mixer to the lowest speed and add the flour mixture and buttermilk, alternating between the two, beginning and ending with the flour mixture.

Fill the liners about half full with the batter and bake until cupcakes are set and toothpick comes out cleanly, 20 to 25 minutes. Cool completely.

For the frosting: In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and cream cheese until light and fluffy. Scrape down the sides as needed. Add the cinnamon, vanilla extract and salt. With the mixer on low, begin adding the powdered sugar, alternating with the schnapps, until smooth.

Frost each cupcake.

Yield: "24"