

Pink Velvet Cupcakes



Preparation time: 30 mins

Serves: 12 people

User Rating: ★★★★★

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Categories: Desserts, Entertaining, Vegetarian



Ingredients

- Cupcakes baking trays
- 125g polyunsaturated margarine
- 1 cup caster sugar
- 3 eggs
- 1 tsp vanilla essence
- 1 ½ cups wholemeal plain flour
- 1 tsp baking powder
- ¾ cup low fat milk

- 24 muffin papers
- Icing
- 25g polyunsaturated margarine
- 1 cup icing sugar
- 1 tbsp low fat milk
- Few drops of pink food colouring

Method

1. Preheat oven to 180c. Place muffin papers in to cupcake baking trays. Place margarine into a bowl and beat with an electric mixer until creamy and pale in colour. Add sugar slowly until well combined. Add the eggs very slowly one after the other. Add the vanilla essence and beat until all ingredients are well combined.
2. Sift flour and baking powder, add half to the margarine mixture with half the milk, mix until well combined and repeat by adding the remaining flour, baking powder and milk.
3. Fill papers ¾ full, place into the oven and bake for about 25-30 minutes, insert a skewer into the middle of a cupcake if it comes out clean the cupcakes are ready. Transfer to a cooling rack and set aside to cool completely.
4. For the icing, cream the margarine until pale and smooth. Add the milk and half the icing sugar and a few drops of food colouring. Beat until well combined than add the remaining icing sugar and beat to a light and fluffy spreadable texture.
5. Spread the icing onto the cold cupcakes and serve.

Notes

Oif the icing is too thin, add a little more icing sugar, if it is too firm, add more milk

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
86g	1120kj 268kcal	4.4g	9.1g	2.1g	40.5g	30.3g	103mg	2g

All nutrition values are per serve.