**RED VELVET CUPCAKES**

1 ¼ cups flour

1/4 cup unsweetened cocoa powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter, softened

1 cup sugar

2 large eggs

½ cup sour cream

1/4 cup milk

1 TBS red food color

1 teaspoons Vanilla Extract

***Vanilla Cream Cheese Frosting:***

4 ounces package cream cheese (room temp)

2 TBS butter, softened

1 TBS sour cream

1 teaspoons vanilla extract

2 cups confectioners' sugar

**Instructions**:

Preheat oven to 350 degrees F. Prepare muffin pans with liners.

1. Mix flour, cocoa powder, baking soda and salt in a medium bowl. Set aside.
2. Beat butter and sugar in a large bowl with an electric mixer on medium speed 5 minutes or until light and fluffy.
3. Beat in egg. Mix in sour cream, milk, food color and vanilla.
4. Gradually beat in flour mixture on low speed until just blended. Do not overbeat.
5. Spoon batter into 15 paper-lined muffin cups, filling each cup 2/3 full.
6. Bake 20 minutes or until a toothpick inserted into the cupcake comes out clean.
7. Cool in pans on a wire rack 5 minutes. Remove from pans; cool completely.
8. Frost with Vanilla Cream Cheese Frosting.

***Vanilla Cream Cheese Frosting*:**

 Beat cream cheese, softened, butter, sour cream and vanilla extract in a large bowl until light and fluffy. Gradually beat in confectioners' sugar until smooth.