

RED VELVET CUPCAKES

Ingredients

- DAIRY BUTTER 60 G (ROOM TEMPERATURE)
- SUGAR 150 G
- EGG 1 (ROOM TEMPERATURE)
- COCOA POWDER 25 G
- VANILLA EXTRACT 3 DESSERTSPOONS
- LIEFMANS ON THE ROCKS 130 ML (ROOM TEMPERATURE)
- FLOUR 150 G
- BAKING SODA 1 DESSERTSPOON
- VINEGAR 1.5 DESSERTSPOONS
- RED FOOD COLOURING 3 DESSERTSPOONS
- POWDER SUGAR 300 G
- BUTTER (UNSALTED) 50 G
- CREAM CHEESE 125 G

RECIPE

1. Preheat the oven to 170°C.
2. Beat the butter and sugar until fluffy, then add the egg.
3. Make a paste of the vanilla, cocoa and food coloring and add it to the butter mixture.
4. Add the paste to the butter mixture and mix well.
5. Add the flour and Liefmans On The Rocks alternately and a little at a time. Finally add the vinegar and baking soda, mix well.
6. Bake the cupcakes in the oven for 20 min and leave to cool.
7. Share your On The Rocks moment with #Liefmans



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