The following recipe is meant to be prepared by an adult. Children should help ONLY under close supervision.

Red Velvet ANGER CONTROL CAKES

INGREDIENTS:

RED VELVET CAKE

2 1/2 cups unbleached all-purpose flour
1 1/2 cups organic sugar
1 teaspoon baking soda
1 teaspoon sea salt
1 teaspoon cocoa powder
1 1/2 cups safflower oil
1 cup organic buttermilk, room temperature
2 organic eggs
2 tablespoons red food coloring
1 teaspoon white vinegar
1 teaspoon vanilla extract

CREAM CHEESE FROSTING

2 sticks softened butter
2 cups (16 oz.) softened cream cheese
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar

DIRECTIONS:

MAKE YOUR CUPCAKES: 1) In a bowl, whisk together: flour, sugar, sea salt, baking soda and cocoa. 2) In a larger mixing bowl, use a hand mixer to beat together: buttermilk, eggs, safflower oil, food coloring, vanilla and vinegar. 3) Add dry ingredients to wet ingredients in your large mixing bowl and blend together until smoothly combined. 4) Line 12-cup muffins pans with cupcake papers. 5) Pour batter evenly into your cupcake papers to about 2/3 full. 6) Bake in oven at 350° for 20 minutes or until fully cooked. 7) Remove from oven and let cool for 30 minutes.

MAKE YOUR FROSTING: 1) In a large mixing bowl, combine butter and cream cheese and beat together until smooth. 2) Add sugar and vanilla and beat with hand mixer until frosting becomes fluffy and light.

FROST & SERVE: 1) Remove cupcakes from pan and place on a serving tray. 2) Transfer all your frosting to a ziploc bag, cut 1/4 inch off one bottom corner of your bag and pipe your frosting onto your cupcakes as desired.

Guaranteed to stop Anger... Until the last capcake...

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