

Beet Red Velvet Cupcakes

written by The Recipe Exchange | September 23, 2015

Ingredients

3/4 cup beet puree
1 tablespoon lemon juice
1 1/2 teaspoons rice vinegar
1 cup sugar
1 stick butter, room temperature
3/4 teaspoon vanilla extract
3/4 teaspoon salt
3/4 teaspoon baking powder
1 1/4 cups flour
2 eggs
1/2 cup buttermilk
1 tablespoon natural cocoa powder (not Dutch Process, or dark cocoa powder)

Cream Cheese Frosting:

4 ounces unsalted butter, softened
4 ounces cream cheese, softened
2 cups powdered sugar
1 teaspoon vanilla extract

Directions

To prepare beet puree: boil or roast beets until tender and puree with an immersion blender or food processor until completely smooth. Use fresh or freeze pre-measured quantities in a ziplock bag or freezer safe container.

In a mixing bowl or food processor, mix beet puree, vinegar, and lemon juice, followed by the rest of the ingredients [Recommended: add wet ingredients and follow with dry]. Mix until batter is smooth. Bake for 18 minutes at 350, or until the cupcakes in the center spring back up when touched. Cool and frost with cream cheese frosting.

To make cream cheese frosting: In a large bowl, beat together the butter and cream cheese with an electric mixer. With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy. Beat in the vanilla extract