

Diamond's Red Velvet Cupcakes

PREP: 20 MINS (plus baking time) YIELD: 24 cupcakes

Cupcake Ingredients:

1 Box Dunkin' Hines Signature Red Velvet Cake Mix (15.25 oz.)

1 cup Buttermilk (low-fat)

3 Eggs

1/3 cup Vegetable oil (or any neutral oil, like Canola)

Buttercream Ingredients:

1 cup Butter (unsalted), softened

2 pkgs. Cream cheese (16 ounces total), softened

1/2 tsp. Vanilla extract

1 1/2 cups Confectioner's sugar

Sprinkles

Cupcake Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Place cupcake liners in 24 muffin cups.
3. Beat the red velvet cake mix, buttermilk, eggs, and oil in a large bowl with an electric mixer at low speed until moistened, about 30 seconds.
4. Beat at medium speed for 2 minutes.
5. Divide batter in the cupcake liners.
6. Bake 16-18 minutes, until toothpick inserted in center comes out clean.
7. Remove cupcakes from oven, remove from the muffin cups and cool completely on a cooling rack.

Cream Cheese Frosting Instructions:

1. Beat cream cheese, butter and vanilla in a large bowl with an electric mixer at medium speed until creamy, 2-3 minutes.
2. Slowly add confectioner's sugar and mix until light and fluffy, 3-5 minutes.
3. Frost the cooled cupcakes evenly with cream cheese frosting.
4. Decorate with sprinkles.