

**Mother's Day Red Velvet Cupcakes**

**Ingredients:**

|                                 |         |
|---------------------------------|---------|
| Macphie Red Velvet Cake Mix     | 1.000Kg |
| Egg                             | 0.340Kg |
| Vegetable Oil                   | 0.280Kg |
| Water                           | 0.210Kg |
| Macphie Vanilla Frosting        | 0.750Kg |
| Culpitt Mother's Day Sugarettes |         |



**Method:**

1. Gradually add 340g egg, 280g vegetable oil, 210g water to 1Kg red velvet cake mix whilst beating on a slow speed.
2. Beat for further 3 minutes and 1 minute on slow.
3. Line a baking tray, this will make about 24 cupcakes, and fill the cupcake cases with 60g of the cake batter
4. Bake at 195°C for 30 minutes
5. Once baked allow, the cupcakes to cool
6. Separate the vanilla frosting into 3 separate bowls and colour them light pink, pink and dark pink
7. Using a selection of shaped and sized nozzles pipe different designs onto each cupcake
8. Decorate with sprinkles, edible glitter and Culpitt Mother's Day Sugarettes