Red Velvet Cupcakes

1 ½ teaspoons baking soda

pinch salt

1 cup buttermilk

1 Tablespoon white vinegar

1 teaspoon vanilla

2 eggs

2 Tablespoons cocoa

1 ounce bottle red food coloring

12 Tablespoons butter

1 ½ cup sugar

Grease and flour w 9” round cake pans.

Whisk flour, salt and baking soda in bowl.

Whisk buttermilk, vinegar, vanilla and eggs.

Mix cocoa with food coloring until paste forms.

Beat butter and sugar on medium speed in mixer for 2 minutes.

Add 1/3 of flour mixture.

Add ½ buttermilk mixture.

Repeat.

Scrape into prepared pans and bake 25 minutes at 350.