

# Goodie Girls

## RED VELVET CAKE MIX

*Makes 12 Regular Cupcakes*

### Ingredients you will need:

- 1 Jar Cake mix/sugar/baking soda
- 1/3-cup butter
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 1/3-cup buttermilk
- 1/3-cup whole milk
- 3/4 teaspoon apple cider vinegar

Cake Mix Ingredients: All Purpose Flour, Cocoa Powder, Salt, Granulated Sugar, Baking Soda, Red Food Coloring

### Directions:

#### Step 1:

Make sure all ingredients are at room temperature before starting. Preheat oven to 350 degrees. Line 1 Cupcake Pan with 12 liners of your choice, set aside.

#### Step 2:

In a bowl of a stand mixer, cream together the butter and sugar until light and fluffy (approx. 5 minutes). Add 1 egg at a time and incorporate fully (approx. another 2 minutes). Make sure to scrape down sides of mixer in-between.

#### Step 3:

Combine vanilla, buttermilk, & milk. Add half cake mix and all of your milk mixture to butter mixture in stand mixer. Turn mixer on low and let incorporate. Combine baking soda and vinegar together and stir (this will fizz up). Add this to your mixing bowl and mix for another 1 minute on low. Scrape up sides to make sure all butter gets incorporated. Add the remaining cake mix to bowl and mix again on a low speed until fully incorporated (approx. another 2 minutes). Be careful not to over mix or cupcakes can turn out dense. You should not see any butter or milk streaks once incorporated fully.

#### Step 4:

Fill cupcake liners 2/3 full (GG Tip - use a standard size ice cream scoop to get perfect size cupcakes!). Bake for 18-22 minutes or until toothpick inserted comes out clean. Transfer cupcakes to wire rack and cool completely before frosting! Frost with your favorite frosting and decorate.

Eat and Enjoy!

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