

Red Velvet Mini Cupcakes with Chocolate Sauce



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This Valentine's Day, borrow a trick from a hot restaurant trend: mini-desserts. Instead of icing, top these treats with a drizzle of melted chocolate to create a decidedly grown-up dessert.

Ingredients

- 3 cups flour
- 2 teaspoons cocoa powder
- 3/4 teaspoon salt
- 3/4 cup butter, room temperature
- 2-1/4 cups sugar
- 1-1/2 teaspoons vanilla extract
- 3 eggs, room temperature
- 2 tablespoons red food coloring
- 1-1/2 cups buttermilk
- 1-1/2 teaspoons baking soda
- 1-1/2 teaspoons vinegar
- 1 package Baker's Chocolate Dipping Sauce

Cooking Instructions

1. Preheat oven to 350 degrees F. In medium bowl, whisk together flour, cocoa powder and salt; set aside.
2. In large mixing bowl, beat butter on medium speed for 30 seconds. Add sugar and vanilla and beat until combined.
3. Add eggs one at a time, beating on medium after each egg.
4. Add food coloring and beat on low until mixed thoroughly.
5. Alternate flour mixture and buttermilk to egg mixture; beat on medium-low after each until combined.
6. Mix baking soda and vinegar in a separate small bowl. Add mixture to the batter; beat until combined.
7. Fill cupcake liners 1/2 to 3/4 full. Bake for 10-15 minutes; remove from oven and let cool.
8. While cupcakes are baking, melt dipping sauce according to package directions.
9. Drizzle melted sauce over cupcakes; serve immediately.

Tips & Tricks

Instead of a chocolate drizzle, break out the fondue set and dip the cupcakes into a melted chocolate fondue.

Preparation Time:

15 minutes

Ready In:

30 minutes

Servings:

48

Baking Time: 15 minutes

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Black and White Chocolate Fondue

By Stella Zedman

Dark chocolate fondue, gorgeously swirled with white chocolate -- a wonderful addition to a dessert buffet or simply to share with your special someone.

Ingredients

- 1 cup (250 ml) whipping cream
- 10 oz (280 g). semisweet chocolate, chopped
- 2 tbsp (30 ml) Grand Marnier, Kahlua or other liqueur
- 2 oz (56 g). white chocolate, chopped
- things to dip: fresh strawberries, sliced bananas, orange segments, cubed pound or sponge cake, biscotti, cookies

Cooking Instructions

1. Pour the whipping cream into a small saucepan and place over medium heat.
2. Bring cream just to a simmer, then remove from heat. Add the semisweet chocolate and stir until chocolate is melted and smooth. Stir in the liqueur.
3. Transfer mixture to a small ceramic fondue pot over a tea light candle.
4. Sprinkle the chopped white chocolate over the dark chocolate mixture, let stand for a minute or two to allow it to melt, then gently run a spoon through two or three times, just until marbled.
5. Serve with an assortment of fresh fruit and chunks of cake for dipping.

Servings: Makes about 4 servings.

How kids can help:

Stir together chocolate fondue ingredients as it melts.
Sprinkle in the white chocolate and swirl together.