

Super Moist Red Velvet Cake or Cupcakes

Description

Super Moist Red Velvet Cake

(Calorie estimate: 345/cupcake)

Use with Cream Cheese Frosting

Ingredients

- 1 pkg red velvet cake mix
- 1 pkg instant chocolate pudding mix
- 1 cup oil
- 2 eggs
- 1 egg yolk
- 1 cup club soda

Instructions

Preheat oven to 350 degrees.

Mix all ingredients and beat at medium speed for about 5 minutes.

Pour batter into cupcake tins and bake for 18-22 minutes.

For 9x13 cake, adjust time.

(Important: Fill the cupcake liners TO THE TOP of the cupcake liners. This is very important because it will insure you have enough top to cup off if you are planning to do the heart design.)



Summary

Yield: 0

Source:

<http://twotinykitchens.com>

Prep Time: 5 minutes

Category: Desserts

Cuisine: American

Tags: red velvet, moist cake, cream cheese icing, club soda