Red Velvet Cupcakes

**Ingredients**
- 1¼ cup all-purpose flour
- 1 Tbsp unsweetened cocoa
- 1 tsp table salt
- 1¼ cup buttermilk
- 1 tsp white vinegar
- 1 tsp baking soda
- 2 tsp vanilla extract, divided
- ¾ cup granulated sugar
- ¼ cup light butter, softened
- 2 large eggs
- 1 cup powdered sugar
- 2 Tbsp Neufchatel cheese, softened

**Instructions**
Preheat oven to 350ºF. Prepare 16 muffin tins with paper muffin liners. In a large bowl, mix together flour, salt, baking soda and cocoa; set aside. In another large bowl, mix together buttermilk, vinegar and 1 teaspoon of vanilla extract; set aside. With an electric mixer on high speed, cream granulated sugar with butter until light and fluffy. Reduce mixer speed and add eggs, one at a time, until well-incorporated. Add about 1/3 each of flour and buttermilk mixtures to sugar mixture; beat until just combined. Repeat until all of flour and buttermilk mixtures are incorporated; add 1½ oz of red food coloring and mix until just incorporated. Fill each muffin tin about 2/3 full with batter. Bake until a toothpick inserted in the center of a cupcake comes out dry, about 25 minutes; cool for 5 minutes in pan and then cool completely on a wire rack. Meanwhile, to make the icing, combine powdered sugar, cheese and remaining teaspoon of vanilla in a medium bowl. Beat with an electric mixer until well-combined and creamy. Ice cooled cupcakes and serve.

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