

Red Velvet Cake Recipe

INGREDIENTS

2 and 1/2 Cups of All Purpose Flour
1 and 1/2 Cups of Sugar
1 teaspoon of baking soda
1 teaspoon of fine salt
1 teaspoon of cocoa powder
1 and 1/2 cups of vegetable oil
1 Cup of Buttermilk (Room Temperature)
2 Large Eggs, Room Temperature
1 ounce or 2 tablespoons of Red Food Coloring
1 teaspoon of white distilled vinegar
1 and 1/2 teaspoons of vanilla extract or bean paste

Cream Cheese Frosting

INGREDIENTS

4 Cups of SIFTED confectioners' sugar
1-pound (16 ounces) Cream Cheese – Softened
2 sticks of unsalted butter (1 cup) – Softened
1 teaspoon of vanilla extract of bean paste

STEPS TO MAKE CAKE

Preheat oven to 350 degrees F. Spray baking spray in 2 - 8-inch round cake pans.

1. In a large bowl, sift together flour, sugar, baking soda, salt and cocoa powder. Sift at least 2 times. In another bowl mix together buttermilk, oil, food coloring, vinegar and vanilla. Mix for about 5 minutes in total.
2. Using a standing mixer, mix the dry ingredients into the wet ingredients until just combined and a smooth batter is formed.
3. Divide the batter evenly into the prepared cake pans. Place the pans in the oven evenly spaced apart. Bake until the cake pulls away from the pans and a toothpick comes out clean. Approximately 30 minutes. Cool cakes completely.

STEPS FOR CREAM CHEESE FROSTING

In a standing mixer, or with a hand mixer in a large bowl; mix the cream cheese, confectioners sugar, and butter on low speed until incorporated. Increase speed to high and mix until fluffy (approximately 5 minutes) scaping the bowl in between. Reduce speed and add vanilla. Raise speed and mix briefly until fluffy. Store in the refrigerator until stiff or up to 3 days.

ENJOY!!