

Red Velvet Cake



Course	Dessert
Cuisine	Southern
Servings	8 - 10 slices
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Ingredients

- 2 1/2 cups (250 grams) sifted cake flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 3 tablespoons (30 grams) regular or Dutch-processed cocoa powder
- 1/2 cup (113 grams) unsalted butter, at room temperature
- 1 1/2 cups (300 grams) granulated white sugar
- 1/2 cup sour cream
- 3/4 cup oil
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 1/2 cup (240 ml) buttermilk
- 2 tablespoons liquid red food coloring
- 2 teaspoon white distilled vinegar

Cream Cheese Frosting (Double to fully frost cake)

- 8 ounce (225grams) cream cheese
- 4 ounce (113grams) unsalted butter
- 1 teaspoon vanilla
- 4-6 cups 440-660gram powdered sugar

Instructions

1. In a medium bowl combine flour, salt and cocoa powder. Set aside
2. Preheat oven to 350 degrees. Grease two 9 inch round baking pan with baking spray; Line with parchment paper if desired ,set aside.
3. Cream together the butter and sugar at high speed in a stand mixture until it's fluffy and starting to look white, about 4 minutes, add sour cream and mix for another minute. Followed by the oil – mix for another minute
4. Add in eggs, one at a time, beating the mixture well between each addition.
5. Next pour in the vanilla and buttermilk, thoroughly mix.
6. Add food coloring until desired color has been reached .
7. Slowing add flour mixture into the batter. Mix baking soda and vinegar and gently fold into cake batter. Scrape down the sides of the mixing bowl.
8. Divide the batter evenly between the two pans, tap the on the countertop to release bubbles .
9. Bake at 350 Degrees F for about 25-30 minutes or until a toothpick inserted in the cake comes out clean.
10. Let the the cakes sit in their pans for about 10- 15 minutes. Gently place cakes on a wire rack and invert, lifting off the pan.
11. Once the cakes have completely cooled, wrap them in plastic paper and place the cake in the refrigerator for at least an hour or preferably overnight. Makes it so much easier.

Cream Cheese Frosting

1. Whisk cream cheese, butter and vanilla until creamy. You may use a mixer, if desired.
2. Gradually sieve in powdered sugar, mix as you go along until smooth.

Assembling the Cake

1. Place 1 cake layer on a serving platter. Spread about about 1 1/2 cup of cream cheese frosting over cake layer. Top with second layer, and more frosting over cake layer.

2. Top with remaining cake layer. Spread remaining frosting over top and sides of cake. Garnish, with candied cranberries, if desired .

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