Red Velvet Cake

Ingredient

- 2 ½ cups Cake Flour
- 1 ½ (3/4 cup) Sticks of Butter
- 1 ½ cup Sugar
- ¼ cup Cocoa Powder
- 1 tsp Baking Soda
- ½ tsp Salt
- 1 tbsp Vanilla Extract
- 2 large eggs
- 1 cup Buttermilk
- 1 tbsp liquid or 1 tsp gel Red Food Coloring (I prefer using gel, myself. It takes less and the color is much more vibrant when using gel.)
- 2 tsp White Vinegar

You should always have a desert arsenal on, you never know when you just might need one or want one.

Directions

Preheat oven to 350ºF.

Line the bottom of two 9" round cake pans with parchment paper and oil sides with baking spray.

In a large bowl with hand/stand mixer on medium speed beat together; butter, sugar, salt, baking soda, cocoa powder, and vanilla till smooth.

Beat eggs in one at a time, making sure all ingredients are well combined.

In a separate small bowl, mix buttermilk, vinegar, and food coloring till completely combined.

On low speed, alternate adding cake flour and vinegar to butter and sugar mixture a little at a time, till all the ingredients are added together and completely combined.

Once all the ingredients are combined completely, pour cake batter into baking pans 2/3 full, leaving room for the cake to rise.

Cook in preheated oven for 35-45 minutes, or till toothpick check comes out "clean".

When cakes are cooked completely, remove from oven and let cool on wire rack till at room temperature.

Remove from pans and start assembling cake as desired.

Put one layer of icing between cake layers, and then ice the rest of the cake as usual.

See "Cream Cheese Frosting" recipe for frosting Red Velvet cake, or use your own.

I also like to sprinkle shredded coconut on top of my icing, for texture, looks, and taste.