



## ♥ RECIPE

# Red Velvet Cake

*Author:* Lindsay *Prep Time:* 1 hour 15 minutes *Cook Time:* 20 minutes

*Total Time:* 1 hour 35 minutes *Yield:* 14 *Category:* Dessert

*Method:* Oven *Cuisine:* American

## Ingredients

### FOR THE RED VELVET CAKE

- 2 1/2 cups (325g) all purpose flour
- 2 cups (414g) sugar
- 1 1/4 tsp baking soda
- 1/2 tsp baking powder
- 4 tsp (9g) natural unsweetened cocoa
- 1 tsp salt
- 1 cup (240ml) buttermilk
- 1/2 cup (120ml) vegetable oil
- 2 tsp vanilla extract
- 2 large eggs
- 2 tsp white vinegar
- 4 tsp red food coloring
- 1 cup (240ml) hot water

### FOR THE CREAM CHEESE FROSTING

- 16 oz (452g) cream cheese, room temperature
- 3/4 cup (172g) butter, room temperature
- 10 cups (1150g) powdered sugar
- 2 tsp vanilla extract
- Sprinkles

# Instructions

## MAKE THE CAKE LAYERS

- 1 Preheat the oven to 350°F (176°C). Line the bottoms of three 8-inch cake pans with parchment paper and grease the sides.
- 2 Add the flour, sugar, baking soda, baking powder, cocoa and salt to a large mixer bowl and combine. Set aside.
- 3 Add the buttermilk, vegetable oil, vanilla extract, eggs, vinegar and red food coloring to a medium sized bowl and combine.
- 4 Add the wet ingredients to the dry ingredients and beat until well combined.
- 5 Slowly add the hot water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.
- 6 Divide the batter evenly between the three pans and bake for 20-25 minutes, or until a toothpick comes out with a few moist crumbs.
- 7 Remove the cakes from the oven and allow to cool for about 2-3 minutes, then transfer to cooling racks to cool completely.

## MAKE THE FROSTING

- 1 Add the cream cheese and butter to a large mixer bowl and beat until well combined and smooth.
- 2 Add about half of the powdered sugar and mix until well combined and smooth.
- 3 Add the vanilla extract and mix until well combined.
- 4 Add the remaining powdered sugar and mix until well combined and smooth.

## BUILD THE CAKE

- 1 Use a large serrated knife to remove the domes from the top of the cakes so that they're flat, if needed.
- 2 Place the first cake on a serving plate or a cardboard cake round.
- 3 Spread about 1 cup of frosting evenly on top of the cake,
- 4 Add the second layer of cake and another cup of frosting.
- 5 Top the cake with the remaining layer and frost the outside of the cake. Refer to my tutorial for frosting a smooth cake, if needed.
- 6 Press sprinkles into the sides of the cake, then pipe swirls of frosting around the top edge of the cake. Add additional sprinkles, if desired.