

"Home Of The Southern Red Velvet Cake"



Red Velvet Cake Recipe

Yields: Three, 9-inch layer cakes **Baking Time:** 15-20 minutes, 325 degrees pre-heated oven **Level of Difficulty:** Moderate.

Dry Ingredients: 2-1/2 cups of cake flour, 1 1/2 cups of granulated sugar, 1 teaspoon of baking soda, 1 teaspoon of fine salt and 1 teaspoon of cocoa powder.

Wet Ingredients: 1 cup of buttermilk, 2 eggs, 1 teaspoon of vinegar (white distilled), 1-1/2 cups of vegetable oil, 1 oz. of red food coloring and 1 tsp. of vanilla extract. **Frosting:** 4 cups of Confectioners Sugar, 1 lb. of cream cheese (room temperature), 1 lb. of butter (softened) and 2 tsp. of vanilla extract.

Technique

Sift together all dry ingredients. Add liquid in an electric mixing bowl and beat on medium speed until well incorporated. Slowly add dry ingredients to bowl, until all ingredients are combined. Bake @ 350 degrees for 20-30 minutes.

Frosting: Mix together the cream cheese and the softened butter. Gradually add confectioners sugar until it reaches desired sweetness and smoothness. Add 2 teaspoons of vanilla extract and frost the cake.

Serves 10-12

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