

## **Red Velvet Cake**

### **Ingredients**

*For the cake:*

- 300 grams plain flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon bicarbonate of soda
- 1/2 teaspoon salt
- 120 grams unsalted butter, at room temperature
- 300 grams caster sugar
- 2 large eggs, at room temperature
- 240 millilitres buttermilk, at room temperature
- 2 tablespoons (30 millilitres) red food colouring (liquid or gel)
- 1 teaspoon white vinegar
- 1 teaspoon vanilla extract

*For the cream cheese frosting:*

- 200 grams full-fat cream cheese, cold
- 100 grams unsalted butter, at room temperature
- 400 grams icing sugar, sifted
- 1 teaspoon vanilla extract

### **Preparation time**

- Active time: 40 minutes
- Inactive time (baking and cooling): 2 hours

### **Utensils needed**

- 2 x 20-centimetre round cake tins
- Baking paper
- Electric stand mixer or handheld electric whisk
- Spatula
- Sieve
- Multiple mixing bowls
- Wire cooling rack
- Palette knife or offset spatula

### **Preparation instructions**

1. **Prepare the oven and tins:** Preheat your oven to 180°C (160°C Fan). Grease the two cake tins and line the bases with baking paper.
2. **Combine dry ingredients:** In a medium bowl, sift together the plain flour, cocoa powder, bicarbonate of soda, and salt. Set aside.
3. **Cream butter and sugar:** In a large bowl using an electric mixer, beat the butter and caster sugar together on high speed until the mixture is pale and fluffy, approximately 5 minutes.
4. **Add eggs and wet ingredients:** Reduce the mixer speed to low. Add the eggs one at a time, beating well after each addition. In a separate small bowl or jug, whisk together the buttermilk, red food colouring, white vinegar, and vanilla extract.
5. **Combine wet and dry:** With the mixer on low speed, add the dry ingredient mixture to the butter mixture in three additions, alternating with the red buttermilk mixture in two additions. Begin and end with the dry ingredients. Mix until just combined; do not overmix.
6. **Bake the cakes:** Divide the batter evenly between the two prepared cake tins and smooth the tops with a spatula. Bake for 30-35 minutes, or until a skewer inserted into the centre of the cakes comes out clean.
7. **Cool the cakes:** Let the cakes cool in their tins for 10 minutes before inverting them onto a wire cooling rack to cool completely.
8. **Make the frosting:** While the cakes cool, make the frosting. In a large bowl, beat the cold cream cheese and room temperature butter together with an electric mixer until smooth and combined. Gradually add the sifted icing sugar and beat on low speed until incorporated, then increase the speed to high and beat for 3 minutes until light and fluffy. Beat in the vanilla extract.
9. **Assemble the cake:** Place one of the cooled cake layers on a serving plate. Spread about half of the frosting evenly over the top. Place the second cake layer on top and spread the remaining frosting over the top and sides of the cake using a palette knife.

### Number of servings

- 12 servings

### Nutritional information (per serving)

- Calories: Approximately 550-600 kcal
- Fat: 30g
- Carbohydrates: 65g
- Protein: 6g
- Sugar: 50g

*(Note: Nutritional information is an estimate and can vary based on specific ingredients, especially the type of red food colouring used.)*

**Allergen information**

- Contains: **Wheat (Gluten), Eggs, Milk.**