

Red Velvet Cake with Cream Cheese Frosting

Cake Ingredients

- 3 cups (345g) plain flour
- 1 tsp baking soda
- 2 tsp baking powder
- 2 tbsp cocoa powder
- 1/2 tsp salt
- (115g) softened butter
- 2 cups Sugar
- 1 cup (240ml) canola oil
- 4 large eggs **separated**
- 1 tbsp vanilla extract,
- 1 tsp distilled white vinegar,
- Red food colouring,
- 1 cup (240ml) buttermilk

Cream Cheese Frosting

- 250g cream cheese,
- 85g butter,
- 2 and 3/4 (330g) icing sugar,
- 1 tsp vanilla extract,
- Pinch of salt, to taste



Cake Method:

- 1) Preheat oven to 177°C. Prepare two 9-inch cake pans,
- 2) Whisk the flour, baking soda, cocoa powder, and salt together in a large bowl. Set aside.
- 3) Beat the butter and sugar together on medium-high speed until combined, about 1 minute.
- 4) Add the oil, egg yolks, vanilla extract, and vinegar and beat on high for 2 minutes. (Set the egg whites aside.)
- 5) With the mixer on low speed, add the dry ingredients in 2-3 additions alternating with the buttermilk.
- 6) Beat in your desired amount of food colouring just until combined. (1-2 tsp)
- 7) Beat the 4 egg whites on high speed until fluffy peaks form, about 3 minutes.
- 8) Gently fold into cake batter. The batter will be silky and slightly thick.
- 9) Divide batter between cake pans. Bake for 30-32 minutes. The cakes must be completely cool before frosting and assembling.

Frosting Method:

- 1) In a large bowl, beat the cream cheese and butter together on medium-high speed until smooth, about 2 minutes.
- 2) Add the confectioners' sugar, vanilla extract, and a pinch of salt. Beat on low speed for 30 seconds, then increase to high speed and beat for 3 minutes until completely combined and creamy.
- 3) Add more confectioners' sugar if frosting is too thin or an extra pinch of salt if frosting is too sweet. Frosting should be soft, but not runny.
- 4) Then assemble and frost
- 5) Refrigerate cake for at least 30-60 minutes before slicing. This helps the cake hold its shape when cutting.

Notes

Make Ahead Instructions: The cake layers can be baked, cooled, and covered tightly at room temperature overnight. Likewise, the frosting can be prepared then covered and refrigerated overnight. Let the frosting sit at room temperature to slightly soften for 10 minutes before assembling and frosting.

Cake Flour: For best texture and taste, I strongly recommend cake flour. You can find it in the baking aisle and I have many more recipes using it. If you can't get your hands on cake flour, you can make a DIY cake flour substitute.

Vinegar: The vinegar helps brighten the red colour. Don't get scared, a touch of vinegar is normal in red velvet desserts! You can't taste it.

Why is everything at room temperature? When everything is near the same temperature, they mix together easily, evenly, and produce a uniform texture. It's important!

Food Colouring: The amount of red food colouring is up to you. I tested with varying amounts. To get the dark red colour you see here, use about 2-3 Tablespoons of liquid food colouring or 2 teaspoons gel food colouring. Dye the batter until you are pleased with the color. Use beet powder for a natural alternative or leave the food colouring out completely.

1. **Buttermilk:** Buttermilk is a key ingredient and flavor in this recipe. You can use low fat or full fat. If you don't have buttermilk, you can make your own sour milk. To do so, add 1 and 1/2 teaspoons of fresh lemon juice or white vinegar to a liquid measuring cup. Add enough regular milk (whole milk is best) to make 1 cup. Stir the two together, then let it sit for 5 minutes before using.

2. **Sheet Cake:** This batter fits nicely into a 9×13 inch cake pan or 12×17 inch sheet pan. Same oven temperature. Bake for about 40-45 minutes or 20-25 minutes, respectively. Keep your eye on the cake and use a toothpick to test for doneness.

3 **Layer Cake:** Divide the batter between 3 9-inch cake pans. Bake for about 22-25 minutes.

1. **Bundt Cake:** This cake batter fits into a 10-cup or larger bundt pan. I'm unsure of the exact bake time (likely around an hour), but use a toothpick to test for doneness. Same oven temperature.

Cupcakes: You can use this cake batter for 2-3 dozen cupcakes. Fill cupcake liners 1/2 – 2/3 of the way full. Bake for 20-21 minutes or until the tops of the cupcakes spring back when gently touched and a toothpick inserted in the centre comes out clean. Use my red velvet cupcakes recipe if you need fewer. <https://sallysbakingaddiction.com/red-velvet-cupcakes/>

