



RED VELVET CAKE

Dry Ingredients

2 2/3 cups (400g) self raising cake flour
(OR substitute with plain cake flour + 1tsp baking soda)
2 tbsp (10g) cocoa powder
pinch of salt

Wet Ingredients

1/2 cups (115g) unsalted butter, softened
1 1/2 cups (330g) caster sugar
2 eggs
1 cup (250ml) vegetable oil
1 tsp white vinegar
2 tsp vanilla essence
1 cup (250ml) buttermilk
2 1/2 tbsp red food colouring liquid

Frosting Ingredients

500g butter
550g icing sugar
700g cream cheese
8g vanilla

Cake Method

Preheat oven to 180 degrees Celsius (350F). Prepare 2 x regular sized cake tins with parchment paper covering the base, coat sides with spray oil.

In a bowl, sift the dry ingredients and whisk to combine.

In another large bowl add the butter and sugar and with an electric beater, mix until combined. Continue to add eggs one at a time, beating in between. Beat until the mixture is smooth. Add the oil, vinegar, vanilla, butter milk and red food colouring. Beat

until combined. Proceed to fold in the dry ingredients, and then beat until just combined and smooth - careful not to overmix. Some small lumps are ok.

Divide batter between cake pans (approx 655g per cake tin). Bake for 20 - 30 minutes or until a skewer inserted into the centre comes out clean.

Rest cakes until completely cooled. Prepare the cream cheese frosting (see method below). Once ready, spread the frosting over one cake, and then place the second cake on top to create a two layered cake. With the frosting, create a crumb coat and then finish the cake with another round of frosting. Add any last decorative desires.

Frosting Method

Allow cream cheese to soften and come to room temperature (recommend leaving out of fridge for at least 2 hours). When the cream cheese is ready, beat until smooth on a medium setting. Scrape sides and beat again. Be careful not to over whip the cream cheese, you just want it to be smooth and beat for about 15-30 seconds at a time. Add the butter a little at a time. Continue to beat at 15-30 sec per time. Scrape down the bowl and beat again. Add the icing sugar a bit at a time and beat to combine. Continue to add icing sugar until all combined. Add the vanilla and beat until you have the desired colour. Use as frosting to decorate your favourite cakes and muffins. Alternately, place in containers and label with use by date. Product life span is up to 3 weeks if well refrigerated.