

red velvet cake



YOU'LL NEED

4 cups all purpose flour
2 tsp baking soda
2 tsp baking powder
2 tsp salt
6 tbs unsweetened cocoa powder
4 cups sugar
2 cup vegetable oil

4 eggs
2 cup buttermilk
2 tbs of vanilla extract
4 oz of red food coloring
2 tsp white distilled vinegar
1 cup of prepared plain hot coffee

HOW TO MAKE

Preheat oven to 350

Sift together the flour, baking soda, baking powder, salt and cocoa powder.

In a large mixing bowl, cream the sugar and the vegetable oil for 5 minutes. Add the eggs, 1 at a time, and mix until just combined. Add the buttermilk, vanilla and red food coloring. Add the coffee and white vinegar.

Slowly add the dry ingredients, and mix after each addition just until combined. You do not want to over-mix your cake; it will become very dry.

Generously grease and flour three round 8 inch cake pans with shortening and flour. Fill each pan 2/3 full with cake batter.

Bake on the middle rack for 50- 60 minutes, or until an inserted toothpick comes out clean. Let the cakes cool in the pan for 10 minutes, and then carefully flip the cakes and remove the pan. Let cakes cool completely before icing.

Recipe: Sinclair & Moore • Design and Calligraphy: la Happy