

# Bakers Banquet



## Red Velvet Cake with Cream Cheese Frosting

Adapted from Cooks Country

### For the cake:

2 1/4 cups (271 grams) all-purpose flour  
1 1/2 teaspoons baking soda  
1/2 teaspoon salt  
1 cup (240ml) buttermilk  
1 tablespoon white vinegar  
1 teaspoons vanilla extract  
2 large eggs  
2 tablespoons cocoa powder  
2 tablespoons (2 tubes) red food coloring  
12 tablespoons (1 1/2 sticks) unsalted butter, softened  
1 1/2 cups (300 grams) granulated sugar

### For the Frosting:

16 tablespoons (2 sticks) unsalted butter, softened  
4 cups (480 grams) confectioners sugar  
2 blocks (16 ounces) cream cheese, cut into 8 pieces. softened  
1 1/2 teaspoons vanilla extract  
pinch of salt

### Directions:

Adjust the oven rack to the middle position

Set oven to 350° F

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Grease 2 9" cake pans, putting parchment on the bottom of each pan.  
(Put the pan on the parchment and trace it with a pencil. Cut it out and place in the bottom of the pan)

In a medium bowl, whisk together the flour, baking soda and salt.  
In a large measuring cup, whisk the buttermilk, vinegar, vanilla, and eggs  
In a small bowl mix the cocoa with the old coloring until a smooth paste forms.

Using the paddle attachment of an electric mixer, beat the butter and sugar together on medium-high, until fluffy, about 3 minutes. Scrape down the bowl as necessary.

Next, add one-third of the flour mixture, beating on medium low until just incorporated. Add half of the buttermilk mixture and beat on a low speed until combined. Alternate between flour and buttermilk until it is all incorporated. Scrape down the bowl as necessary.

Add the cocoa mixture, and beat on medium speed until completely incorporated.

Using a rubber spatula, give the batter a final few stirs.

Scrape the batter into prepared pans, trying your best to distribute evenly. Bake about 25 minutes, until a toothpick (I use a long skewer) inserted into the center comes out clean.

Cool cakes in pans for 10 minutes, and then turn onto rack to cool completely. Peel the parchment from the bottom of each cake.

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## For the Frosting:

Using the paddle attachment of an electric mixer, beat the butter and the sugar on medium-high speed until fluffy, about 3 minutes. Add the cream cheese, one piece at a time. Beat until fully incorporated. Beat in vanilla and salt. Using a rubber spatula give the frosting a few final stirs. If you are not going to use it right away, store in refrigerator. If cold, you may need to beat again before spreading.

When cakes are cooled, spread about 2 cups of frosting on one cake layer with an offset spatula. Top with the second cake layer and spread the top and sides with the remaining frosting. Cover and refrigerate until ready to serve, up to 3 days.