

Red Velvet Cake

Classic Red Velvet Cake with cream cheese frosting - moist, tender layers with subtle cocoa flavor and signature red color. Perfect for special occasions!

30 min

PREP

30 min

COOK

1h

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 cup unsalted butter
- 2 egg
- 2 cup flour
- 4 cup granulated sugar
- 1 tbsp cocoa powder
- 1 cup buttermilk
- 1 cup sunflower oil
- 2 tbsp food coloring
- 1 tbsp vinegar
- 3 tsp vanilla extract
- 1 tsp baking soda
- 1 tsp salt
- 14 oz cream cheese

Instructions

1 Prepare for baking

Preheat oven to 175°C (350°F). Grease two 9-inch round cake pans with butter and dust lightly with flour, tapping out any excess.

2 Mix dry ingredients

Whisk together 4 cups all-purpose flour, 1 tablespoon cocoa powder, 1 teaspoon baking soda, and 1 teaspoon salt in a large bowl until evenly combined.

3 **Cream butter and sugar**

Beat 1 cup softened butter with 2 cups granulated sugar using an electric mixer on medium speed until light and fluffy, about 3-4 minutes.

4 **Add eggs and flavorings**

Beat in 2 eggs one at a time, mixing well after each addition. Add 1 cup vegetable oil, 2 tablespoons red food coloring, and 3 teaspoons vanilla extract, beating until smooth and evenly colored.

5 **Combine wet and dry ingredients**

Add the flour mixture to the butter mixture in three additions, alternating with 1 cup buttermilk in two additions, beginning and ending with flour. Mix on low speed just until combined after each addition.

6 **Add vinegar reaction**

Gently fold in 1 tablespoon white vinegar with a wooden spoon until just incorporated - this will react with the baking soda to help the cake rise.

7 **Bake the cakes**

Divide batter evenly between prepared pans and smooth tops with a spatula. Bake for 28-32 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs attached.

8 **Cool completely**

Cool cakes in pans for 10 minutes, then run a knife around edges and turn out onto wire racks. Cool completely to room temperature, about 1 hour, before frosting.

9 **Make cream cheese frosting**

Beat 14 oz softened cream cheese and remaining 1 cup softened butter with an electric mixer until light and fluffy, about 2 minutes. Gradually beat in remaining 2 cups powdered sugar and remaining vanilla until smooth and spreadable.

10 **Assemble and frost**

Place one cake layer on serving plate and spread with about 1 cup frosting. Top with second layer and frost top and sides with remaining frosting. Refrigerate for 30 minutes to set before slicing.

Tips

Ensure all ingredients are at room temperature before starting - this is crucial for proper mixing and achieving the cake's signature light texture.

Sift all dry ingredients together to prevent lumps and ensure even distribution of cocoa powder and leavening agents.

Don't overmix the batter once you add the flour - mix just until ingredients are combined to maintain the tender crumb.

Use natural cocoa powder rather than Dutch-processed for the authentic flavor and to help with the natural reddish color development.

Test for doneness with a toothpick inserted in the center - it should come out with just a few moist crumbs attached, not completely clean.

Cool cake layers completely on wire racks before frosting to prevent the cream cheese frosting from melting.

Chill the frosted cake for 30 minutes before serving for cleaner slices and better presentation.

Store leftover cake covered in the refrigerator, but bring to room temperature 15 minutes before serving for best flavor.