

Red Velvet Cake

An ode to the nostalgic cakes of the 60's.

Ingredients

½ cup butter, softened
1 ½ cups sugar
1 tablespoon white vinegar
1 teaspoon vanilla extract
3 large eggs
1 (1-ounce) bottle liquid red food coloring
2 ½ cups all-purpose flour
2 tablespoons cocoa
1 teaspoon baking soda
½ teaspoon salt
1 cup buttermilk
Cream Cheese Frosting

Directions

Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, vinegar, and vanilla, beating well. Add eggs, 1 at a time, beating until blended after each addition. Add food coloring, beating until combined. Combine flour and next 3 ingredients; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Pour into 2 greased and floured 9-inch cake pans. Bake at 350°F for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 5 minutes; remove from pans, and cool on wire racks. Spread Cream Cheese Frosting between layers and on top and sides of cake.

Yield: 1 (2-layer) cake

Cream Cheese Frosting

Ingredients

1 (8-ounce) package cream cheese, softened
½ cup butter
1 (16-ounce) package powdered sugar
1 ½ teaspoons vanilla extract
1 cup chopped pecans (optional)

Directions

Beat cream cheese and butter until creamy; gradually add sugar and vanilla, beating well. Stir in pecans.

Yield: 3 cups