

My hubby went on a cake baking kick on his last break from school. I was his expert Sous Chef, and it was so much fun! We loved cooking together, and I like taking directions from him for a change! This is a traditional red velvet cake. Nowadays red velvet cake is served with cream cheese frosting. I have always devoured it and praised the cream cheese...well, my mind has officially been changed. This traditional pudding-like frosting is STRAIGHT-FROM-HEAVEN. No joke. I am pretty sure I ate about ¼ of this cake, good thing we shared with some friends or I would have devoured a lot more! The cake itself is fluffy and moist all at the same time. We followed the directions to a "T", and I will never venture from them again!

## **Red Velvet Cake**

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### *Cake*

16 tbsp. unsalted butter, softened, plus more for pans  
2 1/2 cups cake flour, plus more for pans, sifted  
2 tbsp. Dutch-processed cocoa powder, sifted  
1 tbsp. baking powder  
1 tsp. kosher salt  
1 cup buttermilk  
2 tbsp. red food coloring  
1 tbsp. distilled white vinegar  
1 tsp. vanilla extract  
1 1/2 cups sugar  
2 eggs

### *Frosting*

1 1/2 cups sugar  
1/3 cup flour  
1 1/2 cups milk  
1 1/2 cups unsalted butter, softened  
2 tsp. vanilla extract

Make the cake: Heat oven to 350°. Butter and flour two 8" cake pans, and set aside. Whisk together flour, cocoa, baking powder, and salt in a bowl; set aside. Whisk together buttermilk, food coloring, vinegar, and vanilla in a bowl; set aside. In the bowl of a stand mixer fitted with a paddle, cream butter and sugar on medium-high speed until pale and fluffy, about 3 minutes. Add eggs, one at a time, beating well after each addition. On low speed, alternately add dry ingredients in 3 batches and wet ingredients in 2 batches. Increase speed to high and beat until batter is smooth, about 5 seconds. Divide batter between prepared pans, and smooth top with a rubber spatula; drop pans lightly on a counter to expel any large air bubbles. Bake cakes until a toothpick inserted in middle comes out clean, about 30 minutes. Let cakes cool for 20 minutes in pans; invert onto wire racks, and let cool.

Make the frosting and assemble cake: Whisk together sugar and flour in a 4-qt. saucepan; add milk and whisk until smooth. Stirring often, bring to a boil over medium-high heat; cook, stirring constantly, until very thick, about 5 minutes. Remove pudding from heat; cool. In the bowl of a stand mixer fitted with a paddle, beat butter and 1/4 of the pudding on medium-high speed until fluffy and smooth, about 1 minute. Add half the remaining pudding, beating until smooth, and then add remaining pudding and vanilla. Increase speed to high and beat frosting until white and fluffy, about 3 minutes. To assemble, place one cake on a cake stand, and spread with 1 1/2 cups frosting. Place second cake over frosting; cover top and sides with remaining frosting; chill to firm frosting. Serve at room temperature.

*Serves 10-12*

*Recipe from Saveur Magazine*