

Red Velvet Cake

Red Velvet is without a doubt the best selling cake at Kiss My Bundt Bakery. I've had customers wait over an hour in the shop for a fresh batch when we've sold out. Though nobody hesitates to order it, I still get the constant question, "What IS Red Velvet?" Some bakers merely add red dye to their vanilla or chocolate cakes and call it Red Velvet. This is not Red Velvet! Red Velvet should be a light cocoa cake but it shouldn't taste overwhelmingly chocolaty. Made correctly, it possesses a hint of sourness and a moist, dense texture that, especially when topped with cream cheese frosting, is at once one of the most comforting and simply "cake-like" of my cakes and, paradoxically, one of the most complex.

ingredients:

- 1 1/4 C vegetable oil
- 1 C buttermilk
- 2 eggs, room temperature
- 2 tbsp red food coloring*

- 1 tsp distilled white vinegar
- 1 tsp vanilla
- 2 1/2 C flour
- 1 3/4 C sugar
- 1 tsp baking soda
- 3/4 tsp fine salt
- 1 tbsp high-fat cocoa powder**
- *To make a Brown Velvet, omit red food coloring from recipe (see additional notes in Vegan Brown Velvet).
- **See Sources.

1. Preheat oven to 350 degrees.
2. Using an electric mixer, combine oil, buttermilk, eggs, food coloring, vinegar and vanilla. Beat on medium speed for 1 minute.
3. In a separate bowl, sift together flour, sugar, baking soda, salt and cocoa powder.
4. With the mixer on low, add dry ingredients to the wet 1/2 cup at a time. Do this slowly so that the batter doesn't develop clumps.
5. Transfer batter to cake pans that have been coated with a baker's cooking spray that includes flour (or greased and floured), filling until cavities are about 3/4 full.
6. Bake cake(s) until an inserted toothpick or cake tester comes out clean—about 40 minutes for a big ol' bundt.
7. Invert cake(s) onto a cooling rack or serving plate. If cake resists, cool in the pan for 15 minutes before inverting. (If cake still resists, cool an additional 15 minutes in the pan.) Cool completely before frosting,

Favorite Frostings & Finishing

Touches:

[Cream Cheese Frosting](#)