



Chocolate-Red Velvet Cake Batter

 Vegetarian

READY IN



15 min.

SERVINGS



15

CALORIES



390 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 6 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 2 ounce food coloring red
- ☐ 8 ounce cream sour
- ☐ 2.5 cups sugar
- ☐ 3 tablespoons cocoa powder unsweetened

☐ 2 teaspoons vanilla extract

Equipment

- ☐ frying pan
- ☐ oven
- ☐ loaf pan
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Stir together flour, cocoa, and baking soda.
- ☐ Add to butter mixture alternately with sour cream, beating at low speed just until blended, beginning and ending with flour mixture. Stir in vanilla; stir in red food coloring. Use batter immediately, following baking directions for desired cake in "Pick a Pan" below.
- ☐ Pick a Pan: Chocolate-Red Velvet Cake Batter can be baked in lots of different shapes and sizes--just use these times as a guideline, and be sure to grease and flour your pans. With smaller muffin pans and molds, we found it easier to use a vegetable cooking spray with flour. Check for doneness at the minimum time range, continuing to bake until a wooden pick inserted in the center comes out clean. Variations with added fruit and nuts will require the maximum time and yield more mini cakes.
- ☐ Bake at 325 in 1 (12-cup) tube pan for 1 hour and 15 minutes to 1 hour and 30 minutes.
- ☐ Bake at 325 in 3 (8- x 4-inch) loaf pans for 55 to 65 minutes.
- ☐ Bake at 325 in 7 to 9 (5- x 3-inch) loaf pans for 25 to 35 minutes.
- ☐ Bake at 325 in baby Bundt pans for 25 to 30 minutes. Makes 14 to 16 baby Bundt cakes. (Spoon 1/2 cup batter in each 1-cup mold.)
- ☐ Bake at 350 in muffin pans 23 to 28 minutes. Makes 32 to 38 cupcakes.
- ☐ Bake at 350 in miniature muffin pans for 9 to 11 minutes. Makes about 9 to 10 dozen cupcakes.

Nutrition Facts



 PROTEIN **5.85%**  FAT **39.93%**  CARBS **54.22%**

Properties

Glycemic Index:13.01, Glycemic Load:37.08, Inflammation Score:-4, Nutrition Score:6.799565161052%

Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 390.19kcal (19.51%), Fat: 17.6g (27.07%), Saturated Fat: 10.05g (62.82%), Carbohydrates: 53.78g (17.93%), Net Carbohydrates: 52.73g (19.18%), Sugar: 34.02g (37.8%), Cholesterol: 115.86mg (38.62%), Sodium: 149.73mg (6.51%), Alcohol: 0.18g (100%), Alcohol %: 0.2% (100%), Protein: 5.8g (11.59%), Selenium: 15.67µg (22.38%), Vitamin B2: 0.25mg (14.98%), Folate: 56.83µg (14.21%), Vitamin B1: 0.21mg (13.92%), Vitamin A: 580.38IU (11.61%), Manganese: 0.22mg (10.93%), Iron: 1.68mg (9.33%), Phosphorus: 89.1mg (8.91%), Vitamin B3: 1.54mg (7.68%), Vitamin B5: 0.49mg (4.86%), Copper: 0.09mg (4.69%), Vitamin E: 0.63mg (4.23%), Fiber: 1.04g (4.18%), Vitamin B12: 0.24µg (3.92%), Zinc: 0.57mg (3.79%), Magnesium: 14.77mg (3.69%), Calcium: 35.52mg (3.55%), Vitamin D: 0.4µg (2.67%), Potassium: 93.54mg (2.67%), Vitamin B6: 0.05mg (2.65%), Vitamin K: 1.45µg (1.38%)