



Red Velvet Cake

READY IN



113 min.

SERVINGS



12

CALORIES



541 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 4 ounces cake flour
- ☐ 0.5 ounce natural cocoa
- ☐ 12 ounces cream cheese room temperature
- ☐ 10.5 ounces brown sugar dark
- ☐ 5.5 ounces flour all-purpose
- ☐ 1 fluid ounce liquid food coloring red
- ☐ 0.5 teaspoon kosher salt
- ☐ 1 pinch kosher salt

- ☐ 1 cup buttermilk low-fat room temperature
- ☐ 13.5 ounces powdered sugar
- ☐ 3 ounces butter unsalted room temperature
- ☐ 4 ounces butter unsalted room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1 tablespoon vinegar white
- ☐ 2 eggs whole room temperature

Equipment

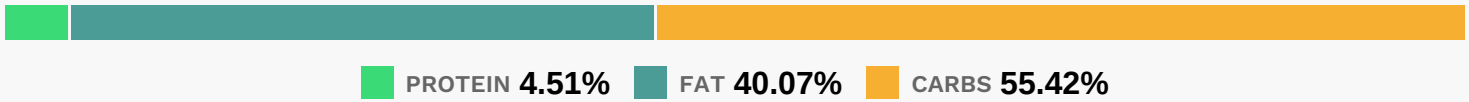
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Watch how to make this recipe.
- ☐ Set a rack in the middle of the oven and preheat to 325 degrees F. Spray 2 (9-inch) round pans with nonstick spray, line the bottom of the pan with a parchment paper round, spray the parchment with nonstick spray, and set aside.
- ☐ Whisk the flours, cocoa, baking soda, and salt together in a bowl and set aside.
- ☐ Whisk the buttermilk, food coloring, vinegar, and vanilla together in a small bowl and set aside.
- ☐ Combine the brown sugar and butter in the bowl of a stand mixer with the paddle attachment and cream on medium speed until lightened in color, 2 minutes. Stop the mixer and scrape down the sides of the bowl with a spatula. Return the mixer to medium speed and slowly add the eggs and beat until they are fully incorporated.

- ☐ With the mixer on low, add the flour mixture in 3 installments, alternating with the buttermilk mixture, beginning and ending with the flour mixture. Stop the mixer and scrape down the sides of the bowl between each installment.
- ☐ Mix on low speed until smooth, 30 to 45 seconds.
- ☐ Divide the batter evenly between the prepared pans and bake until the cake springs back when pressed or reaches an internal temperature of 205 degrees F, 30 to 35 minutes.
- ☐ Cool in the pans on a rack for 10 minutes, and then remove the cake from the pans and cool completely, about 1 hour, before frosting.
- ☐ Combine the cream cheese and butter on medium speed, just until blended, in the bowl of a stand mixer fitted with the paddle attachment. Stop and scrape down the sides of the bowl.
- ☐ Add the vanilla and salt and beat until combined. With the speed on low, add the powdered sugar in 4 batches, beating until smooth between each addition. Refrigerate for 5 to 10 minutes before using.

Nutrition Facts



Properties

Glycemic Index:18.25, Glycemic Load:12.04, Inflammation Score:-5, Nutrition Score:6.6239131319782%

Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.32mg, Epicatechin: 2.32mg, Epicatechin: 2.32mg, Epicatechin: 2.32mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 541.35kcal (27.07%), Fat: 24.52g (37.73%), Saturated Fat: 14.72g (92.01%), Carbohydrates: 76.31g (25.44%), Net Carbohydrates: 75.29g (27.38%), Sugar: 57.51g (63.89%), Cholesterol: 92.27mg (30.76%), Sodium: 330.56mg (14.37%), Alcohol: 0.29g (100%), Alcohol %: 0.23% (100%), Protein: 6.21g (12.41%), Selenium: 14.08µg (20.11%), Vitamin A: 843.19IU (16.86%), Vitamin B2: 0.21mg (12.63%), Manganese: 0.24mg (11.75%), Phosphorus: 99.59mg (9.96%), Folate: 35.02µg (8.75%), Vitamin B1: 0.13mg (8.51%), Calcium: 84.79mg (8.48%), Iron: 1.22mg (6.79%), Copper: 0.11mg (5.53%), Vitamin E: 0.76mg (5.07%), Magnesium: 19.43mg (4.86%), Vitamin B3: 0.97mg (4.84%), Vitamin B5: 0.48mg (4.82%), Potassium: 157.93mg (4.51%), Fiber: 1.01g (4.06%), Zinc: 0.6mg (3.99%), Vitamin B12: 0.2µg (3.33%), Vitamin B6: 0.06mg (2.83%), Vitamin D: 0.39µg (2.63%), Vitamin K: 1.89µg (1.8%)