

Red Velvet Cake

READY IN



45 min.

SERVINGS



12

CALORIES



416 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 1.5 cups buttermilk
- ☐ 2 eggs beaten
- ☐ 5 tablespoons flour all-purpose
- ☐ 1 cup milk
- ☐ 1 oz food coloring red
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

- ☐ 2 teaspoons vanilla extract
- ☐ 18.3 oz fudge marble cake mix

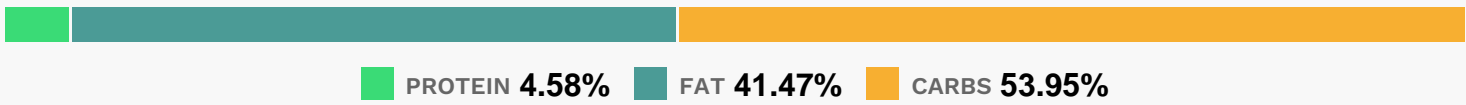
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Combine dry cake mix, fudge marble packet and baking soda in a medium bowl; add remaining ingredients. Blend with an electric mixer on low speed until moistened. Beat on high speed for 2 minutes.
- ☐ Pour batter into 2 greased and floured 9" round cake pans.
- ☐ Bake at 350 for 20 to 35 minutes or until toothpick inserted into center of cake comes out clean. Cool in pans for 10 minutes; turn out onto a wire rack. Cool completely; if desired, freeze layers overnight to make cake easier to frost.
- ☐ Spread vanilla frosting between layers and on top and sides of cake.
- ☐ Whisk flour and milk in a saucepan over medium-low heat until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Cover and refrigerate until chilled.
- ☐ In a medium bowl, blend butter and sugar; add chilled milk mixture. Beat for 8 minutes or until fluffy; stir in vanilla.

Nutrition Facts



Properties

Glycemic Index:22.01, Glycemic Load:14.18, Inflammation Score:-4, Nutrition Score:6.7908695055091%

Nutrients (% of daily need)

Calories: 415.73kcal (20.79%), Fat: 19.36g (29.78%), Saturated Fat: 11.75g (73.42%), Carbohydrates: 56.66g (18.89%), Net Carbohydrates: 56.1g (20.4%), Sugar: 37.39g (41.55%), Cholesterol: 73.69mg (24.56%), Sodium: 561.58mg (24.42%), Alcohol: 0.34g (100%), Alcohol %: 0.3% (100%), Protein: 4.81g (9.63%), Phosphorus: 213.83mg (21.38%), Calcium: 163.32mg (16.33%), Vitamin B2: 0.23mg (13.69%), Selenium: 8.8µg (12.58%), Vitamin A: 594.77IU (11.9%), Folate: 41.41µg (10.35%), Vitamin B1: 0.15mg (9.84%), Vitamin B3: 1.28mg (6.4%), Iron: 1.14mg (6.31%), Vitamin E: 0.92mg (6.16%), Manganese: 0.12mg (5.84%), Vitamin B12: 0.35µg (5.75%), Vitamin D: 0.76µg (5.07%), Vitamin B5: 0.46mg (4.64%), Zinc: 0.53mg (3.55%), Potassium: 117.55mg (3.36%), Magnesium: 12.25mg (3.06%), Copper: 0.05mg (2.71%), Vitamin K: 2.67µg (2.54%), Vitamin B6: 0.05mg (2.5%), Fiber: 0.56g (2.23%)