



Red Velvet Cake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



489 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 1 cup buttermilk room temperature (mine was)
- ☐ 2 tablespoons natural cocoa powder dark
- ☐ 16 ounces cream cheese
- ☐ 2 large eggs room temperature
- ☐ 11.3 ounces flour all-purpose
- ☐ 1.5 cups granulated sugar
- ☐ 2 tablespoons food coloring red

- ☐ 1 pinch salt
- ☐ 8 oz butter unsalted softened cut into chunks and
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1 tablespoon vinegar white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ toothpicks
- ☐ stand mixer
- ☐ wax paper
- ☐ spatula

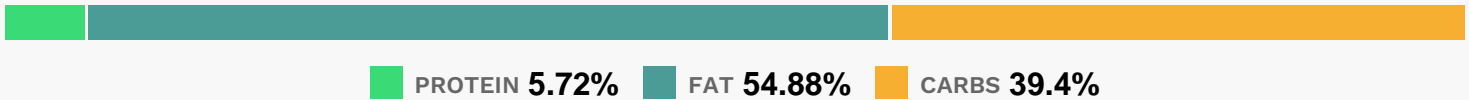
Directions

- ☐ Adjust an oven rack to the middle position and heat to 350 degrees. Grease two 9 inch round cake pans, line with parchment paper, grease parchment, then line pans (Note: I was out of parchment, so I just greased the pan with shortening and dusted it with flour).
- ☐ Whisk the flour, baking soda, and salt together in a medium bowl. In another medium bowl, whisk the buttermilk, eggs, vinegar, and vanilla extract together in a 4 cup liquid measure.
- ☐ Mix the 2 tablespoons of the cocoa and red food coloring together in a small bowl to form a smooth paste. Using a stand mixer fitted with paddle, beat the butter and sugar on medium-high speed until light and fluffy, 3 minutes. Reduce the mixer speed to low and beat in flour mixture in three parts, alternating with egg mixture and scraping sides of bowl as needed.
- ☐ Add cocoa mixture and beat on medium speed until completely incorporated, about 30 seconds, scraping down bowl as needed. Give the batter a final stir with a rubber spatula. Scrape the batter into the prepared pans and bake the cakes until a toothpick inserted in the

center comes out with a few crumbs attached, about 25 minutes, rotating the pans halfway through baking.

- ☐
- Let the cakes cool in the pans for 10 minutes. Run a small knife around the edge of the cakes, then flip them out onto a wire rack. Peel off the parchment paper (if using), flip the cakes right side up, and let cool completely before frosting.For the Frosting: Using stand mixer fitted with paddle, beat butter and sugar on medium-high speed until pale and fluffy, about 2 minutes.
- ☐
- Add cream cheese, 1 piece at a time, and beat until incorporated, about 30 seconds. Beat in vanilla and salt. If making ahead, keep chilled until ready to use (Bring to room temperature before using).When cakes are ready, line the edges of a cake platter with stripes of parchment or wax paper to keep the platter clean while you assemble the cake.
- ☐
- Place one of the cake layers on the platter.
- ☐
- Spread 2 cups of the frosting evenly over the top, right to the edge of the cake.
- ☐
- Place the other cake layer on top and press gently to adhere. Frost the cake with the remaining frosting

Nutrition Facts



Properties

Glycemic Index:21.09, Glycemic Load:32.99, Inflammation Score:-6, Nutrition Score:8.0747825270114%

Flavonoids

Catechin: 0.54mg, Catechin: 0.54mg, Catechin: 0.54mg, Catechin: 0.54mg Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 488.7kcal (24.43%), Fat: 30.24g (46.53%), Saturated Fat: 18.09g (113.08%), Carbohydrates: 48.86g (16.29%), Net Carbohydrates: 47.84g (17.39%), Sugar: 27.54g (30.6%), Cholesterol: 112.01mg (37.34%), Sodium: 294.66mg (12.81%), Alcohol: 0.17g (100%), Alcohol %: 0.15% (100%), Protein: 7.09g (14.17%), Selenium: 16.02µg (22.89%), Vitamin A: 1057.95IU (21.16%), Vitamin B2: 0.3mg (17.9%), Vitamin B1: 0.23mg (15.45%), Folate: 57.79µg (14.45%), Phosphorus: 113.39mg (11.34%), Manganese: 0.22mg (11.21%), Iron: 1.56mg (8.67%), Vitamin B3: 1.66mg (8.28%), Calcium: 74.31mg (7.43%), Vitamin E: 0.88mg (5.88%), Vitamin B5: 0.56mg (5.59%), Vitamin D: 0.71µg (4.73%), Vitamin B12: 0.28µg (4.69%), Copper: 0.09mg (4.64%), Zinc: 0.64mg (4.24%), Magnesium: 16.86mg (4.21%), Fiber: 1.03g (4.1%), Potassium: 135.3mg (3.87%), Vitamin B6: 0.06mg (2.8%), Vitamin K: 2.3µg (2.19%)