



Red Velvet Cake with Raspberries and Blueberries

READY IN



45 min.

SERVINGS



12

CALORIES



572 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1.5 pint blueberries fresh
- ☐ 1 cup buttermilk
- ☐ 2.3 cups cake flour sifted (, then measured)
- ☐ 16 ounce cream cheese room temperature
- ☐ 2 large eggs
- ☐ 2.5 cups powdered sugar

- ☐ 1.5 pint raspberries fresh
- ☐ 1 tablespoon food coloring red
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 1 tablespoon vanilla extract
- ☐ 1 teaspoon vinegar white

Equipment

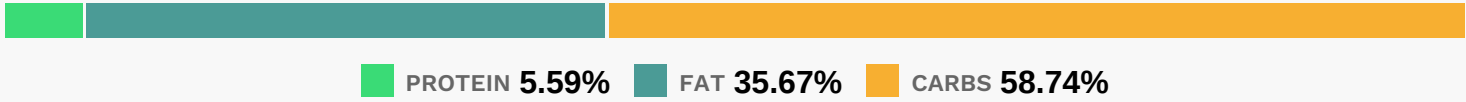
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350°F. Butter and flour two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Sift sifted flour, cocoa powder, baking powder, baking soda, and salt into medium bowl.
- ☐ Whisk buttermilk, food coloring, vinegar, and vanilla in small bowl to blend. Using electric mixer, beat sugar and butter in large bowl until well blended.
- ☐ Add eggs 1 at a time, beating until well blended after each addition. Beat in dry ingredients in 4 additions alternately with buttermilk mixture in 3 additions.
- ☐ Divide batter between prepared pans.
- ☐ Bake cakes until tester inserted into center comes out clean, about 27 minutes. Cool in pans on racks 10 minutes. Turn cakes out onto racks; cool completely.
- ☐ Beat cream cheese and butter in large bowl until smooth. Beat in vanilla.
- ☐ Add powdered sugar and beat until smooth.
- ☐ Place 1 cake layer, flat side up, on platter.
- ☐ Spread 1 cup frosting over top of cake. Arrange 1 basket raspberries and 1/2 basket blueberries atop frosting, pressing lightly to adhere. Top with second cake layer, flat side

- down.
- ☐ Spread remaining frosting over top and sides of cake. Arrange remaining berries decoratively over top of cake. (Can be made 1 day ahead. Cover and refrigerate.
- ☐ Let stand at room temperature 1 hour before serving.)

Nutrition Facts



Properties

Glycemic Index:33.59, Glycemic Load:33.11, Inflammation Score:-7, Nutrition Score:12.046956435494%

Flavonoids

Cyanidin: 32.08mg, Cyanidin: 32.08mg, Cyanidin: 32.08mg, Cyanidin: 32.08mg Petunidin: 18.83mg, Petunidin: 18.83mg, Petunidin: 18.83mg, Petunidin: 18.83mg Delphinidin: 21.74mg, Delphinidin: 21.74mg, Delphinidin: 21.74mg, Delphinidin: 21.74mg Malvidin: 40.05mg, Malvidin: 40.05mg, Malvidin: 40.05mg, Malvidin: 40.05mg Pelargonidin: 0.58mg, Pelargonidin: 0.58mg, Pelargonidin: 0.58mg, Pelargonidin: 0.58mg Peonidin: 12.07mg, Peonidin: 12.07mg, Peonidin: 12.07mg, Peonidin: 12.07mg Catechin: 4.44mg, Catechin: 4.44mg, Catechin: 4.44mg, Catechin: 4.44mg Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg Epicatechin: 4.09mg, Epicatechin: 4.09mg, Epicatechin: 4.09mg, Epicatechin: 4.09mg Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg Kaempferol: 1.02mg, Kaempferol: 1.02mg, Kaempferol: 1.02mg, Kaempferol: 1.02mg Myricetin: 0.77mg, Myricetin: 0.77mg, Myricetin: 0.77mg, Myricetin: 0.77mg Quercetin: 5.24mg, Quercetin: 5.24mg, Quercetin: 5.24mg, Quercetin: 5.24mg Gallocatechin: 0.07mg, Gallocatechin: 0.07mg, Gallocatechin: 0.07mg, Gallocatechin: 0.07mg

Nutrients (% of daily need)

Calories: 572.28kcal (28.61%), Fat: 23.29g (35.83%), Saturated Fat: 13.29g (83.05%), Carbohydrates: 86.3g (28.77%), Net Carbohydrates: 80.17g (29.15%), Sugar: 60.56g (67.29%), Cholesterol: 91.71mg (30.57%), Sodium: 378.67mg (16.46%), Alcohol: 0.37g (100%), Alcohol %: 0.17% (100%), Protein: 8.22g (16.43%), Manganese: 0.83mg (41.26%), Vitamin C: 21.23mg (25.74%), Fiber: 6.14g (24.54%), Selenium: 16.55µg (23.64%), Vitamin A: 873.94IU (17.48%), Vitamin K: 17.66µg (16.82%), Vitamin B2: 0.24mg (13.88%), Phosphorus: 136.7mg (13.67%), Calcium: 109.81mg (10.98%), Vitamin E: 1.59mg (10.62%), Copper: 0.18mg (9.25%), Magnesium: 33.4mg (8.35%), Folate: 32.57µg (8.14%), Vitamin B5: 0.8mg (8.03%), Potassium: 264.32mg (7.55%), Zinc: 0.99mg (6.58%), Iron: 1.16mg (6.46%), Vitamin B6: 0.12mg (5.8%), Vitamin B1: 0.08mg (5.48%), Vitamin B3: 0.92mg (4.6%), Vitamin B12: 0.27µg (4.42%), Vitamin D: 0.57µg (3.79%)