



Red Velvet Half-Cake

 Vegetarian

READY IN



33 min.

SERVINGS



8

CALORIES



407 kcal

SIDE DISH

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 2 oz butter softened
- ☐ 0.5 cup buttermilk
- ☐ 1 tablespoon natural cocoa powder dark (not)
- ☐ 4 oz cream cheese softened
- ☐ 1 large eggs
- ☐ 144 grams granulated sugar
- ☐ 2 cups powdered sugar

- ☐ 2 tablespoons food coloring red
- ☐ 0.5 teaspoon red wine or any type of regular vinegar
- ☐ 165 grams self-rising flour
- ☐ 0.5 teaspoon vanilla
- ☐ 0.8 teaspoon vanilla extract
- ☐ 0.5 cup vegetable oil

Equipment

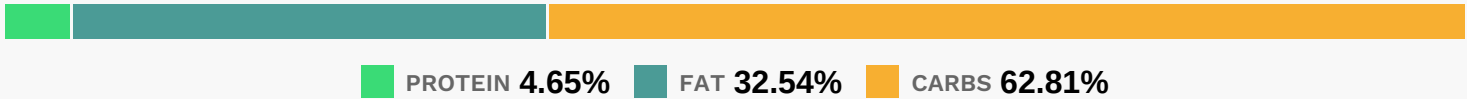
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan
- ☐ measuring cup

Directions

- ☐ Preheat oven to 350 degrees F. Spray a 9×2 inch round cake pan or a 9×2 inch springform pan with flour-added cooking spray. If you're using a springform pan, put some aluminum foil under it and bring it tightly up the sides to prevent possible leakage.
- ☐ Mix the flour, cocoa and baking soda together in a small bowl and set aside.
- ☐ Mix the buttermilk, vinegar, vanilla and food coloring together in a liquid measuring cup and set aside. In a mixing bowl, whisk together the egg, oil and sugar. Using a heavy duty scraper or large spoon, add the flour mixture and milk mixture to the egg mixture alternately in three parts, stirring until flour is mixed in.
- ☐ Pour batter into the prepared pan and bake for 25 minutes or until a pick inserted in the cake comes out clean.

- ☐ Let cool in pan on a rack for 10 minutes, then carefully remove from pan. If using a springform, you can remove the sides and invert.
- ☐ Let cool completely.To make frosting, mix together the cream cheese and butter. Gradually add the sugar. Using an electric mixer, beat until creamy. Beat in the vanilla.To make a layer cake, cut the cake round in half. Ice one half. Stack second half on top and ice the whole half-cake.

Nutrition Facts



Properties

Glycemic Index:32.51, Glycemic Load:22.7, Inflammation Score:-3, Nutrition Score:4.2186956768451%

Flavonoids

Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Catechin: 0.43mg, Catechin: 0.43mg, Catechin: 0.43mg, Catechin: 0.43mg Epicatechin: 1.24mg, Epicatechin: 1.24mg, Epicatechin: 1.24mg, Epicatechin: 1.24mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 406.7kcal (20.34%), Fat: 14.93g (22.96%), Saturated Fat: 7.5g (46.9%), Carbohydrates: 64.84g (21.61%), Net Carbohydrates: 64.11g (23.31%), Sugar: 48.75g (54.17%), Cholesterol: 54.45mg (18.15%), Sodium: 184.5mg (8.02%), Alcohol: 0.25g (100%), Alcohol %: 0.24% (100%), Protein: 4.8g (9.59%), Selenium: 12.33µg (17.61%), Manganese: 0.19mg (9.75%), Vitamin A: 426.4IU (8.53%), Phosphorus: 66.7mg (6.67%), Vitamin B2: 0.11mg (6.65%), Vitamin K: 5.95µg (5.66%), Vitamin E: 0.67mg (4.46%), Calcium: 40.67mg (4.07%), Copper: 0.08mg (3.79%), Vitamin B5: 0.33mg (3.34%), Folate: 12.19µg (3.05%), Magnesium: 12.06mg (3.01%), Zinc: 0.44mg (2.92%), Fiber: 0.73g (2.9%), Vitamin B12: 0.17µg (2.8%), Iron: 0.43mg (2.41%), Potassium: 81.69mg (2.33%), Vitamin D: 0.32µg (2.13%), Vitamin B1: 0.03mg (2.02%), Vitamin B6: 0.03mg (1.64%), Vitamin B3: 0.26mg (1.29%)