



## Red Velvet Layer Cake

 Vegetarian

READY IN



15 min.

SERVINGS



12

CALORIES



488 kcal

DESSERT

### Ingredients

- 0.3 teaspoon baking soda
- 1 cup butter softened
- 6 large eggs
- 3 cups flour all-purpose
- 2 oz food coloring red
- 8 oz cup heavy whipping cream sour
- 2.5 cups sugar
- 3 tablespoons cocoa unsweetened

2 teaspoons vanilla extract

## Equipment

oven

hand mixer

## Directions

Preheat oven to 35

Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until light and fluffy.

Add eggs, 1 at a time, beating just until blended after each addition.

Combine flour, cocoa, and baking soda.

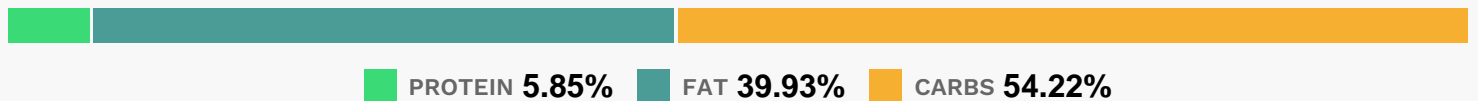
Add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla; stir in red food coloring. Spoon cake batter into 3 greased and floured 8-inch round cake pans.

Bake at 350 for 18 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.

Remove from pans to wire racks, and let cool 1 hour or until completely cool.

Spread 5-Cup Cream Cheese Frosting between layers and on top and sides of cake.

## Nutrition Facts



## Properties

Glycemic Index:16.26, Glycemic Load:46.35, Inflammation Score:-5, Nutrition Score:8.5017391061005%

## Flavonoids

Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

## Nutrients (% of daily need)

Calories: 487.74kcal (24.39%), Fat: 22g (33.84%), Saturated Fat: 12.56g (78.52%), Carbohydrates: 67.22g (22.41%), Net Carbohydrates: 65.92g (23.97%), Sugar: 42.52g (47.25%), Cholesterol: 144.82mg (48.27%), Sodium: 187.16mg (8.14%), Alcohol: 0.23g (100%), Alcohol %: 0.2% (100%), Protein: 7.25g (14.49%), Selenium: 19.59µg (27.98%), Vitamin B2: 0.32mg (18.73%), Folate: 71.04µg (17.76%), Vitamin B1: 0.26mg (17.41%), Vitamin A: 725.47IU (14.51%), Manganese: 0.27mg (13.67%), Iron: 2.1mg (11.67%), Phosphorus: 111.37mg (11.14%), Vitamin B3: 1.92mg (9.6%), Vitamin B5: 0.61mg (6.08%), Copper: 0.12mg (5.86%), Vitamin E: 0.79mg (5.29%), Fiber: 1.31g (5.22%), Vitamin B12: 0.29µg (4.91%), Zinc: 0.71mg (4.74%), Magnesium: 18.46mg (4.62%), Calcium: 44.41mg (4.44%), Potassium: 116.92mg (3.34%), Vitamin D: 0.5µg (3.33%), Vitamin B6: 0.07mg (3.31%), Vitamin K: 1.81µg (1.72%)