



Red Velvet Layer Cake

READY IN



110 min.

SERVINGS



10

CALORIES



1350 kcal

DESSERT

Ingredients

- 2 teaspoons apple cider vinegar
- 1 teaspoon baking soda
- 1 cup buttermilk
- 3 cups cake flour (sift before measuring)
- 8 cups confectioners' sugar
- 32 ounce cream cheese softened
- 3 tablespoons dutch-process cocoa powder unsweetened
- 3 large eggs at room temperature
- 1.8 cups granulated sugar

- 1 tablespoon juice of lemon fresh
- 1 tablespoon food coloring red
- 0.1 teaspoon salt
- 0.5 teaspoon salt
- 2 sticks butter unsalted softened
- 12 tablespoons butter unsalted softened plus more for the pans ()
- 0.5 teaspoon vanilla extract
- 1 teaspoon vanilla extract
- 0.3 cup vegetable oil

Equipment

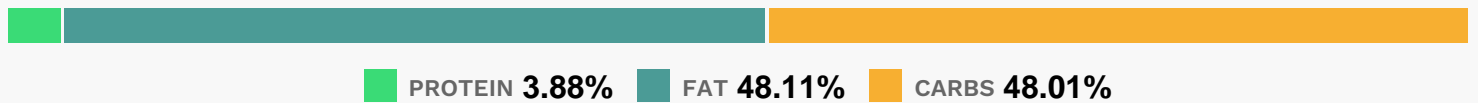
- bowl
- baking paper
- oven
- whisk
- toothpicks
- stand mixer
- serrated knife

Directions

- Make the cake: Preheat the oven to 350 degrees F. Butter two 9-inch-round cake pans and line the bottoms with parchment paper; butter the parchment.
- Whisk the flour, cocoa powder, baking soda and salt in a bowl.
- Beat the granulated sugar, 12 tablespoons butter and the vegetable oil in a stand mixer fitted with the paddle attachment on medium-high speed until fluffy, about 4 minutes. Beat in the eggs one at a time. Beat in the food coloring, vinegar and vanilla. Reduce the mixer speed to low; add the flour mixture in 3 batches, alternating with the buttermilk, beginning and ending with the flour, until just combined.
- Divide the batter between the prepared pans.
- Bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes.

- Let cool 10 minutes on racks, then turn the cakes out onto the racks to cool completely. Using a long serrated knife, carefully slice each cake in half horizontally to make 2 even layers.
- Make the frosting: Beat the cream cheese and butter in a stand mixer with the paddle attachment on medium-high speed until fluffy.
- Add the confectioners' sugar, lemon juice, vanilla and salt; beat until smooth.
- Put 1 cake layer on a platter; spread 1 1/4 cups frosting on top. Repeat to make 4 layers, ending with the cake. Cover the top and sides with a thin layer of frosting (this is the "crumb coat"; it doesn't have to be perfect). Chill 15 minutes, then cover with the remaining frosting.
- Photograph by Levi Brown

Nutrition Facts



Properties

Glycemic Index:23.51, Glycemic Load:43.77, Inflammation Score:-8, Nutrition Score:12.646086980467%

Flavonoids

Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg Epicatechin: 2.95mg, Epicatechin: 2.95mg, Epicatechin: 2.95mg, Epicatechin: 2.95mg Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 1349.83kcal (67.49%), Fat: 73.6g (113.22%), Saturated Fat: 40.81g (255.07%), Carbohydrates: 165.23g (55.08%), Net Carbohydrates: 163.77g (59.55%), Sugar: 133.74g (148.6%), Cholesterol: 234.78mg (78.26%), Sodium: 593.93mg (25.82%), Alcohol: 0.21g (100%), Alcohol %: 0.07% (100%), Caffeine: 3.45mg (1.15%), Protein: 13.37g (26.73%), Vitamin A: 2324.4IU (46.49%), Selenium: 29.58µg (42.26%), Vitamin B2: 0.38mg (22.57%), Phosphorus: 204.25mg (20.42%), Manganese: 0.38mg (19.05%), Vitamin E: 2.62mg (17.44%), Vitamin K: 18.29µg (17.42%), Calcium: 142.62mg (14.26%), Vitamin B5: 1.05mg (10.52%), Copper: 0.17mg (8.73%), Vitamin B12: 0.51µg (8.51%), Zinc: 1.21mg (8.07%), Vitamin D: 1.2µg (8.02%), Folate: 30.75µg (7.69%), Magnesium: 30.23mg (7.56%), Potassium: 248.42mg (7.1%), Fiber: 1.46g (5.84%), Iron: 1.01mg (5.58%), Vitamin B6: 0.1mg (5.13%), Vitamin B1: 0.07mg (4.78%), Vitamin B3: 0.54mg (2.72%)