

VELVET CAKE

“There is just something about a great velvet cake with cream cheese frosting! This recipe I came up with is absolutely delicious even without the homemade topping!!

INGREDIENTS / DIRECTIONS

CAKE

Set 1

2 c. flour, measure then sift
2 T. unsweetened cocoa powder,
sifted
1 ½ t. baking soda
1 t. salt

Set 2

2 sticks butter, room temp.
1 ¾ c. sugar
2 t. vanilla
3 eggs, room temp.
red food coloring

Set 3

1 c. buttermilk, cold
2 T. vinegar

Tools: Bundt pan, non-stick spray, medium bowl, large bowl, electric beater

Preheat oven to 350 degrees.

1. Spray the Bundt pan with non-stick spray.
2. In a medium bowl, combine dry ingredients and set aside. Remember to sift the cocoa powder!!
3. Cream butter and sugar in a medium bowl. Add vanilla, eggs and food coloring.
4. Combine buttermilk and vinegar.
5. Pour half of dry ingredients then half of the buttermilk/vinegar into #3. Beat till barely combined then add remaining dry ingredients and liquids. Beat till well combined.
6. Pour batter into pan and bake about 40 minutes or till toothpick inserted in center comes out clean. Cool on wire rack for 10 min. Remove from pan and cool.

FROSTING

Set 1

1 stick butter, room temperature
2-8 oz. blocks of cream cheese, room temperature
enough sifted powdered sugar to desired sweetness

Tools: medium bowl, strainer, electric beater

1. Beat butter till light and fluffy. Add cream cheese and beat till well combined.
2. Add enough sifted powdered sugar to desired sweetness
3. Spread and fluff frosting over cooled cake.

This is wonderfully delicious the next day!!

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.