

Red Velvet Cream Cheese Pound Cake

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REVISED 12/17/18- Revisions to this recipe include using 2 or 3 tablespoons of red food coloring, the addition of shortening, and the option to use 2½ or 3 cups of sugar.

Ingredients

Yield: About 15 to 18 Slices

Note: You will need a 10-12-Cup Capacity Fluted Bundt Pan

For the Cake:

- 1½ Cups Unsalted Butter, room temperature
- 8 Ounces Cream Cheese, room temperature
- 3 Tablespoons Shortening, room temperature
- 2½ or 3 Cups Granulated Sugar (Some prefer a little less sugar)
- 6 Eggs, room temperature
- 1 Tablespoon Pure Vanilla Extract
- 1 Tablespoon Brewed Coffee
- 2 Teaspoons White Vinegar
- 2 or 3 Tablespoons Red Food Coloring (2 tablespoons will be red while 3 tablespoons will be a rich deep red color. May need to purchase 2, 1 ounce bottles to have enough)
- 2½ Cups All Purpose or Cake Flour
- ½ Cup Unsalted Unsweetened Cocoa Powder
- ¼ Teaspoon Baking Soda
- ½ Teaspoon Salt
- Baking Spray
- ¾ Cup Roasted Chopped Pecans or Walnuts

Cream Cheese Frosting:

- 4 Ounces Cream Cheese, room temperature
- 2 Tablespoons Unsalted Butter, room temperature
- 1- 1½ Cups Powdered Sugar
- 1 Teaspoon Pure Vanilla Extract
- 1/8 Teaspoon Salt
- 6- 8 Tablespoons Half & Half, depending on the preferred consistency of the frosting (**Note:** If you can't find Half & Half, use 3 Tablespoons 2% or Whole Milk and 3 Tablespoons Heavy Cream)

Directions

Preheat oven to 325 degrees

Sift the flour, cocoa powder, baking soda and salt into a medium bowl and set aside.

In a large bowl, using a hand mixer, or stand mixer, mix the cream cheese, butter and shortening together until creamy. Scrape the bowl down to ensure the mixture is well combined. Continue mixing and add the sugar. Blend until the mixture is light and fluffy, about 2 to 3 minutes. Stop and scrape your bowl down with a spatula.

Add the eggs one at a time while mixing. Scrape the bowl down the sides and the bottom. Add the vanilla extract, coffee, vinegar, food coloring. Before adding the flour mixture, scrape the bottom and sides of the bowl to ensure the red coloring is evenly distributed.

Next, gradually add in the flour mixture 1 cup at a time and remember to stop once or twice and scrape the bowl down for the batter to be well blended. Evenly spray a bundt pan with “baking” spray. Pour the batter into the cake pan and then give the pan a little shake to settle the batter. If desired, you can place the cake pan on a cookie sheet on the middle rack of the oven. Bake at 325 degrees for 1 hour and 20-30 minutes. Start checking at the 1 hour and 20-minute mark. Insert a skewer until it comes out clean.

Once done, allow the cake to cool in the pan for 5 to 10 minutes and then invert it onto a cooling rack. Let the cake cool completely, about 1 hour.

Cream Cheese Frosting

In a medium bowl, combine and blend the cream cheese and butter until smooth. Mix in the powdered sugar, vanilla extract, and salt. Next, mix in 6 Tablespoons of half & half. After adding 6 tablespoons, and depending on the desired consistency, mix in 1 tablespoon of half & half at a time until the preferred consistency is reached. Frost the cake and top with nuts.

Note: Once the cake is frosted it will need to be stored in the refrigerator. Set it out at room temperature 1½ to 2 hours before being served.