

Luscious Red Velvet Cake w/ Cream Cheese Frosting

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Cooking With Carolyn

Ingredients

Yield: 8 Servings

- 1 Cup Vegetable Oil
- ¾ Cup Buttermilk, room temperature
- 2 Large Eggs, room temperature
- ¼ Cup Espresso **or** Strong Brewed Coffee, room temperature
(To Make Espresso= ¼ Cup Hot Water & 1 Teaspoon Instant Espresso Powder, let it become room temperature)
- 2 Teaspoons Pure Vanilla Extract
- 2 Teaspoons White Distilled Vinegar
- 1, 1 Ounce Bottle (about 2½ Tablespoons) Liquid Red Food Color
- 2 Cups All Purpose Flour
- 2 Cups Granulated White Sugar
- 5 Teaspoons Unsweetened Cocoa Powder (Hershey's is fine)
- 1 Teaspoon Baking Powder
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- ½ Cup Sour Cream, room temperature
- ¾ to 1 Cup Roasted Pecans or Walnuts, chopped
- 2 to 3 Tablespoons Unsalted Butter, room temperature for the Cake Pans
- 3 to 4 Tablespoons Flour for the Cake Pans

Cream Cheese Frosting

- ½ Cup Unsalted Butter, room temperature
- 16 Ounces Cream Cheese, not low fat, room temperature
- 2 to 2½ Cups Powdered Sugar
- 2 Teaspoons Pure Vanilla Extract

Directions

Preheat oven to 350 Degrees F

In a large bowl, mix the buttermilk and vegetable oil using a hand mixer. Add the eggs one at a time. Mix in the espresso, vanilla extract, vinegar and food coloring. Mix until well combined.

In another large bowl combine the flour, sugar, cocoa powder, baking soda, baking powder and salt, and mix the dry ingredients with a whisk.

Add in half of the dry ingredients to the wet ingredients. Mix. Scrape down the bowl. Mix in the sour cream. Add and mix in the other half of the dry ingredients. (**Note:** The batter is not a thick batter. It is on the “thinner” side.)

Prepare 2, 9 inch cake pans by rubbing butter all over the sides and bottom and then cover the entire surface with flour and tap out the excess. Divide the batter into the cake pans, about 2¾ Cups each, and bake at 350 degrees F for 25 to 30 minutes or until a toothpick is inserted and comes out clean. (**Note:** Start checking around the 25 minute mark because some ovens run hot.)

Once done, allow the cake layers to cool in the pans for about 10 minutes and then invert the layers onto a cooling rack. Cool completely. Place the first layer on a cake plate and spread ¾ Cup of frosting, or a little more if desired. Place the second layer upside down. Spread a thin crumb coat of frosting all over the cake and then refrigerate for about 20 minutes to set. Finally add another coat of frosting all over the cake and top with chopped nuts.

Cream Cheese Frosting

Combine the butter and cream cheese and mix using a hand mixer. Add the vanilla extract. Mix until well combined. Gradually add and blend in the powdered sugar. (**Note:** This frosting is very creamy and pliable. If there is leftover frosting, put it in an air tight container and freeze.)

Luscious Red Velvet Bundt Cake

Use the same batter. Pour into a prepared bundt cake pan. Bake at 350 degrees F for 45 to 50 minutes or just until a skewer can be inserted and comes out clean. Allow to cool in the pan for about 15 minutes. Invert onto a rack to cool completely. Use the same frosting recipe.