Recipe

Red Velvet



Ingredients

	g
Soft Butter	60
Caster Sugar	150
Icing Sugar	1
Egg	10
Cocoa Powder	20
Red Food Coloring	1
Teaspoon Vanilla Extract	120
Buttermil	150
Flour	150
Teaspoon Salt	1/2
Teaspoon Bicarbonate Soda	1/2
Teaspoons White Wine Vinegar	1 1/2

Frosting	g
Cream Cheese	400
Butter	300
Icing Sugar	150
Vanilla Extract	10

Working Method

Mixing

Preheat the oven to 170°C

Put the butter and the sugar in a freestanding electric mixer with a paddle attachment (or use a handheld electric whisk) and beat on medium speed until light and fluffy and well mixed Turn the mixer up to high speed, slowly add the egg and beat until everything is well incorporated.

In a separate bowl, mix together the cocoa powder, red food coloring and vanilla extract to make a thick, dark paste. Add to the butter mixture and mix thoroughly until evenly combined and colored (scrape any unmixed ingredients from the side of the bowl with a rubber spatula). Turn the mixer down to slow speed and slowly pour in half the buttermilk. Beat until well mixed, then add half the flour, and beat until everything is well incorporated. Repeat this process until all the buttermilk and flour have been added. Scrape down the side of the bowl again. Turn the mixer up to high speed and beat until you have a smooth, even mixture. Turn the mixer down to low speed and add the salt, bicarbonate of soda and vinegar. Beat until well mixed, then turn up the speed again and beat for a couple more minutes.

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