



Red Velvet Cake w-Butter Cream Icing

Servings: 8

Preparation Time: 1 hour

Start to Finish Time: 2 hours 35 minutes

The cake has a perfect spongy texture, the cream cheese filling has a slightly sour taste that is complimented by the sweetness of the sugar. The butter cream icing is decadent.

RED VELVET CAKE:

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2 1/2 cups all-purpose flour

1 1/2 cups sugar

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon cocoa powder

1 1/2 cups vegetable oil

1 cup buttermilk, at room temperature

2 large eggs

2 tablespoons food coloring, red

1 teaspoon white vinegar

1 teaspoon vanilla extract

SIMPLE SUGAR

1 cup water

1 cup sugar

CREAM CHEESE FILLING

1 teaspoon vanilla extract

1 stick butter, unsalted

1 pound cream cheese

1 cup confectioner's sugar

BUTTER CREAM ICING

1 teaspoon vanilla, to taste

6 each egg whites

1 1/2 cups sugar

1 cup confectioner's sugar

1 pound butter, unsalted

Preheat oven to 350°F. Butter and flour three 9-inch round cake pans.

Sift together flour, sugar, baking soda, salt and cocoa powder; set aside.

In a large bowl, add vegetable oil, buttermilk, eggs, red food coloring, vinegar and vanilla extract, whisking to combine.

Mix the dry ingredients into the wet ingredients just until combined and batter is smooth.

Divide batter into three prepared cake pans.

Bake at 350° for about 25 minutes or until done. Remove from pans; cool on wire rack.

SIMPLE SUGAR (for Assembly):

In a small saucepan, bring water and sugar to a boil, stirring until sugar is dissolved. Simmer 3 minutes. Remove from heat and cool completely.

CREAM CHEESE FILLING (for Assembly):

Cream together butter and cream cheese until no lumps are visible.

Add powdered sugar and mix until sugar is incorporated. Flavor to taste with vanilla extract.

BUTTER CREAM ICING (for Assembly):

Combine egg whites and the granulated sugar in the bowl of a

stand mixer. Add a dash vanilla extract. Heat over water until mixture reaches 140 degrees.

Place bowl on stand mixer and whip on high until cool. Add butter slowly while whipping. Lower speed and add powdered sugar and vanilla extract. Continue to whip until light and fluffy.

ASSEMBLY:

To assemble cake, level layers by slicing off rounded tops with a serrated knife. Save scraps.

Place first cake layer on cardboard circle. Brush with simple syrup (see recipe) and spread a layer of cream cheese butter cream. Repeat for second and third layers.

Ice outside edges, top of cake.

ADORNMENT:

In a bowl, crumble reserved cake scraps into small pieces and press crumbs into sides of cake. If desired, add a sprinkle of crumbs in the center of top of cake as well.