



RED VELVET CAKE

Servings: 10

I get asked a lot "What is Red Velvet Cake?" I have one word for them: Indulgence. A classic treat with a light chocolate flavour and a gorgeous red colour. And SCS cream cheese as a topping? Indulge my dear, indulge!

INGREDIENTS:

250g	Sunshine Plain Flour (sifted)
114g	SCS Salted Butter (softened)
15g	Cocoa Powder (sifted; natural; don't use dutch-processed)
240ml	Buttermilk
1 tsp	Vinegar
1 tsp	Vanilla Extract
2	Eggs
1 tsp	Baking Soda
300g	SIS Fine Grain White Sugar
2 tbsps	Red Food Colouring

For the Cream Cheese Frosting

113g	SCS Unsalted Butter at Room Temperature
340g	SCS Cream Cheese
1 tsp	Vanilla Extract
188g	SIS Icing Sugar (sifted)

1. Preheat your oven to 170°C.
2. Cream the SCS butter and sugar together until pale and fluffy.
3. With your mixer on medium speed, mix in the eggs, one at a time, and vanilla extract until combined. Scrape down the sides of the bowl with the addition of each egg.
4. Stir the buttermilk and red colouring together until combined.
5. Whisk together the flour, cocoa powder and baking powder.
6. Fold the flour mixture and buttermilk mixture into the batter, alternating between the two until combined.
7. Distribute the batter evenly between two 9-inch greased pans or two 10-inch heart-shaped pans. To achieve the look of the cake in the photo, use three 7-inch greased pans.
8. Bake each layer for about 25 minutes, or just until the skewer comes out clean (do not open the oven door before the 25 minute mark).
9. Let the cake cool completely before unmoulding it from the tin.
10. With an electric whisk, make the frosting by creaming together the butter and icing sugar until smooth.
11. Add in the SCS cream cheese and vanilla extract until combined.
12. Cut off the top of the cake to create flat layers. Spread the frosting generously between the cooled cake layers and serve, or frost the entire cake, including the sides.