

## Red Velvet Cake

Ingredients	3 – 8x1.5 round cakes 2 – 9x1.5 round cakes*		5 1/3 – 8x1.5 round cakes 4 – 9x1.5 round cakes 1 – 13x13x2 square cake	
Granulated Sugar	2 cups	1#	3 ½ cups	1# 12 ounces
Unsalted Butter, Room temperature	2 sticks	8 ounces	3 ½ sticks	14 ounces
Whole eggs	2 each	4 ounces	4 each**	7 ounces **
Sifted Cocoa Powder	2 tablespoons	10 grams	3 ½ tablespoons	17 grams
Red Food Coloring		2 ounces		3 ½ ounces
All-Purpose Flour	2 ½ cups	14 ounces	4 ½ cups	1# 9 ounces
Salt	1 teaspoon	6 grams	1 ¾ teaspoon	10 grams
Buttermilk	1 cup	8 ounces	1 ¾ cup	14 ounces
Vanilla extract	1 teaspoon	To Taste (5 grams)	1 ¾ teaspoon	To Taste (8 grams)
Baking soda	½ teaspoon	3 grams	1 teaspoon	5 grams
Vinegar	1 tablespoon	½ ounce	1 ¾ tablespoon	7/8 ounce

\*Makes a little over 2 – 9x1.5 round cakes. Have some cupcake molds ready just in case. \*\*Egg amount actually comes to 3 ½ eggs. 4 eggs should not make that much of difference. The number of ounces is accurate (4 eggs would be 8 ounces).

1. In an electric mixer bowl, cream together the sugar and butter until light and fluffy.
2. Add the eggs one at a time, mixing until just combined, and scraping in between each addition if needed.
3. Stir together the sifted cocoa powder and red food coloring and add to the butter mixture. Mix until well combined.
4. Combine the salt and the flour. Combine together the vanilla extract and the buttermilk. Alternate adding the dry ingredients and the wet ingredients to the mixture mixing in between each addition and scraping the bowl if necessary. This should be done in 2-3 stages.
5. In a separate bowl, combine the baking soda and vinegar and add to the mixture. Mix well.
6. Pour batter into prepared cake pans. Bake for 20-60 minutes (depending on the size of the cake) making sure to test the cakes before removing from oven. To test a cake, insert a toothpick or knife into the center of the cake. If the tool comes out clean the cake is done.