

Red Velvet Cake

1 1/4 Cup Vegetable Oil

1 Cup Buttermilk

2 Eggs (room temperature)

2 Tbsp Red Food Coloring

1 tsp Distilled White Vinegar

1 tsp Vanilla Extract

2 1/2 Cups Flour

1 3/4 Cup Sugar

1 tsp Baking Soda

3/4 tsp Fine Salt

1 Tbsp High-Fat Cocoa Powder

1. Preheat oven to 350 Degrees.
2. Using an electric mixer, combine oil, buttermilk, eggs, food coloring, vinegar, and vanilla. Beat on medium speed for 1 minute.
3. In a separate bowl, sift together flour, sugar, baking soda, salt, and cocoa powder.
4. With the mixer on low, add dry ingredients to the wet 1/2 cup at a time. Do this slowly so the batter doesn't develop clumps
5. Transfer batter to cake pans that have been coated with a bakers cooking spray that includes flour (or greased and floured), filling until cavities are about 3/4 full
6. Bake cake(s) until an inserted toothpick or cake tester comes out clean -- about 40 minutes for a big ol' bundt.
7. Invert cake(s) onto a cooling rack or serving plate. If cake resists, cool in the pan for 15 minutes before inverting. (If cake still resists, cool an additional 15 minutes in the pan.) Cool completely before frosting, at least 1 hour for a big ol' bundt.

Cream Cheese Frosting

4 oz Unsalted Butter (softened)**

8 oz Cream Cheese (softened)

2 Cups Powdered Sugar (Sifted)

1/2 tsp Vanilla Extract

****Note from Claire:**

I double the butter (so equal parts butter and cream cheese) so it's less sharp and I find most people really like that, but you do you.

1. With an electric mixer on a medium speed, cream the butter and the cream cheese until soft and completely smooth, at least 2 minutes.
2. Turn the Mixer speed to low and slowly add the powdered sugar 1/2 cup at a time, making sure to scrape down any frosting stuck on the sides of the bowl.
3. Add vanilla extract
4. Mix on a medium speed until frosting is smooth and fluffy.