

# Red Velvet Cake

The magic of food coloring turns this cake a vivid red. Some other magic gives it its sumptuous, velvety texture. The combination is a knockout.

## Ingredients

### Cake:

- 2 1/2 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon red food coloring (yes, 1 tablespoon)
- 1 cup buttermilk
- 1 cup (2 sticks) unsalted butter, softened
- 1 1/2 cups granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 tablespoon white vinegar

### Frosting:

- 3 tablespoons all-purpose flour
- 1 cup (2 sticks) unsalted butter, softened
- 1 cup milk
- 1 cup granulated sugar
- 1 teaspoon vanilla extract

## Directions

Preheat the oven to 350°F. Grease and flour two 9-inch cake pans.

In a bowl, sift together the flour, cocoa, baking soda, and salt. Set aside.

Combine the buttermilk and the food coloring. Set aside.

In a mixing bowl, cream together the butter and sugar. Add the eggs, one at a time, and beat until thoroughly combined. Alternately, add some of the flour mixture, then some of the buttermilk

mixture, until all is incorporated. Add the vanilla extract and vinegar, and beat until a uniform color is achieved.

Spread the batter evenly in the pans and bake for 30 minutes, or until a toothpick inserted into the center of each layer comes out clean. Cool in the pans for 10 minutes, then turn out onto racks and cool completely.

Make the frosting: Place the flour in a small saucepan over medium-high heat and gradually whisk in the milk. Continue to whisk constantly until the mixture becomes thick and all the small bubbles on top disappear. Remove from the heat and cool to room temperature. (If you are in a hurry, you can place the pan in the sink and add cold water halfway up the sides of the pan. It will then cool in minutes.)

In a mixing bowl, cream the butter and sugar together until fluffy. Add the vanilla extract and then the cooled milk/flour mixture. Beat on high until the frosting is the consistency of whipped cream and the sugar is dissolved. Do not overbeat. Spread between the layers and on the top and sides of the cake.