

RED VELVET CAKE

350 deg

2 1/2 C. flour
1 1/2 C. sugar
1 tsp. baking soda
1 tsp. salt
2 T. cocoa powder

Sift together above ingredients.

In a large bowl, whisk together:

1 1/2 C. vegetable oil
1 C. buttermilk, room temperature
2 eggs, room temperature
2 T. red food coloring
1 1/2 tsp vinegar
1 1/2 tsp vanilla

Add dry ingredients to wet, beat until just combined and smooth.

Bake 30 min.

Cream cheese frosting:

1 lb. cream cheese, softened
4 C. powdered sugar
2 sticks butter, softened
2 tsp vanilla

Cream butter, cream cheese and sugar, then add vanilla, beat until smooth.