

Red Velvet Cake

Ingredients

For the Cake:

- 2 cups (248g) all-purpose flour
- 1 1/2 cups (300g) granulated sugar
- 1 tsp (5g) baking soda
- 1/2 tsp Kosher or sea salt
- 2 1/2 tsp (6.5g) cocoa powder
- 1/8 tsp (.3g) chili powder
- 1 cup (240ml) buttermilk, room temperature
- 1 cup (240ml) vegetable or canola oil (you can substitute oil for 1 cup melted unsalted butter)
- 1/2 cup (115g) butter, softened
- 2 large eggs, room temperature
- 1 tbsp (30ml) red food coloring
- 1 tsp vanilla paste or extract
- 1 tsp white vinegar

For the Cream Cheese Frosting:

- 16 oz (450g) cream cheese (2-8oz packages), softened
- 1/2 cup (115g) unsalted butter, softened
- 10 cups (1,200g) powdered sugar
- 1 tsp vanilla paste or extract
- 2 tbsp milk
- Pinch of Kosher or sea salt

Instructions

1. Preheat & Prep

- Preheat oven to 350°F (175°C).
- Grease and flour two 9-inch cake pans, or line them with parchment paper.

2. Mix Dry Ingredients

- In a large bowl, whisk together flour, sugar, baking soda, salt, cocoa powder and chili powder.

3. Mix Wet Ingredients

- In another bowl, beat buttermilk, oil, eggs, food coloring, vanilla, and vinegar until well combined.

4. Combine & Mix

- Gradually add the wet ingredients to the dry ingredients, mixing just until combined. Do not overmix.

5. Bake


- Divide the batter evenly between the prepared pans.
- Bake for **30-35 minutes**, or until a toothpick inserted into the center comes out clean.
- Let cakes cool in the pans for 15 minutes, then turn them out onto a wire rack to cool completely.

6. Make the Frosting

- Beat the cream cheese and butter until smooth and creamy.

- Add milk, vanilla and salt.
- Gradually mix in powdered sugar until fluffy and spreadable.

7. Assemble the Cake

- Place one cake layer on a serving plate, thinly slice the rounded top to make it flat. Spread a layer of frosting on top.  [Click here](#) for a quick video showing you how to frost the cake!
- Place the second cake layer upside down so flat side is up, on top and frost the entire cake.
- For a smooth finish, chill the cake for 15-20 minutes before adding a final layer of frosting.

Tips for the Best Red Velvet Cake

- ✓ **Use room temperature ingredients** for a smoother batter.
- ✓ **Don't skip the vinegar!** It enhances the red color and keeps the cake tender.
- ✓ **For a deeper flavor**, add a teaspoon of espresso powder to enhance the cocoa notes.
- ✓ **Chill the cake before slicing** for cleaner cuts.

Enjoy this classic **red velvet cake**—perfect for birthdays, holidays, or just because! ❤️ 🍰

How to Substitute Red Food Coloring with Beets:

- **Beetroot Powder:** Use **1–2 tablespoons** of beetroot powder in place of food coloring. It gives a natural red tint without affecting the flavor.
- **Beet Puree:** Blend **½ cup of cooked, pureed beets** and mix it into the wet ingredients. This adds moisture and a subtle earthiness to the cake.

💡 *Pro Tip:* If using beet puree, reduce the buttermilk slightly to keep the batter from getting too wet.

This natural alternative keeps the cake **rich, velvety, and delicious**—with a wholesome twist!