



RED VELVET CAKE

Dr Ranj Singh

INGREDIENTS

CAKE

- 340g plain flour
- 10g corn flour
- 2 tbsp cure cocoa
- 1 tsp bicarbonate of soda
- 1 tsp baking powder
- ½ tsp salt
- 120g unsalted butter
- 400g caster sugar
- 250ml vegetable oil
- 4 large eggs
- 1 tbsp vanilla extract
- 1 tsp white vinegar (cider or white wine will do)
- Red gel food colouring (25g)
- 200ml buttermilk

FROSTING

- 200g full fat cream cheese
- 120g unsalted butter
- 200g white chocolate (melted and cooled)
- 300g icing sugar
- pinch of salt

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METHOD

Preheat the oven to 175°C and grease and line three 8" cake tins.

In a large bowl sift together the flours, baking powder, bicarbonate of soda, salt and cocoa powder, and set aside.

In a food processor, cream together the butter and sugar until pale and fluffy. Add the oil, eggs, vanilla and vinegar and run the food processor for 2-3 minutes.

Add the food colouring to the buttermilk and stir to get a rich colour.

Add the dry ingredients along with the red buttermilk to the food processor and run for 30 seconds, or until everything has combined.

Split the mixture equally between the cake tins and bake in the centre of the oven for 30-35 minutes, or until a skewer comes out of the cake cleanly.

Allow the cakes to rest in their tins for 5-10 minutes before turning them out onto a rack and cooling completely.

FROSTING

Add the butter, salt and icing sugar to the food processor and run for 1-2 minutes, until everything has combined and is pale and fluffy.

Add the white chocolate and cream cheese and run for another 30 seconds – 1 minute. Set aside.

BUILDING YOUR CAKE

Lay one of the cooled sponges on a cake plate and add a quarter of the frosting to the top; spread this out evenly. Repeat this process with the second and third sponge. Use the remaining half of the frosting to cover the top and sides. This process can take some time, but it's worth the effort.