



Red Velvet is an eternal crowd pleaser and this recipe guides you how to make authentic, delicious, red velvet!!!!



Ingredients

For the cake

3 cups of flour	½ cup of vegetable oil
1 teaspoon of baking powder	1 teaspoon of vanilla extract
2 tablespoons of unsweetened cocoa	4 eggs (whites & yolks separated)
¼ teaspoon of salt	1 cup of mala
1 ¾ cups of sugar	1 teaspoon of white vinegar
½ cup of unsalted butter	1 tablespoon of red coloring agent

For the frosting

450g of cream cheese	1 cup of icing sugar
½ cup of butter	1 tablespoon of vanilla extract

Method

Begin by sieving together the flour, salt, baking powder and cocoa. Set aside. In another bowl, cream the butter and the sugar and then add in the yolks, oil, vanilla and vinegar. Whisk until combined. In your third bowl, whip the egg whites until stiff peaks form.

Pour in the wet ingredients into the bowl with the dry ingredients alternatingly with the mala, mixing with each addition. Once just combined fold in the egg whites and then add in the coloring agent and once as red as you desire, let this bake at 150c in 10 inch pans for 20 minutes.

For the frosting, whisk the cream cheese and the butter until combined. Add the vanilla and the sugar and whisk until smooth and creamy. Wait for the cake to bake & cool down completely and then frost it.

Garnish with some fresh berries and slice a giant slice for yourself.



SERVE WITH: on it's own or with some custard if it is a cold day



This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/red-velvet-cake/>

Video: https://youtu.be/XrqX_Qage-s