

Red Velvet Pasta

Classic Red Velvet Cake with cream cheese frosting - moist, tender cake with a hint of cocoa and tangy buttermilk flavor. Perfect for special occasions.

30 min

HAZIRLIK

30 min

PIRME

1h

TOPLAM

8

PORSIYON

Medium

ZORLUK

Red Velvet Pasta

Malzemeler

- 1 cup unsalted butter
- 2 egg
- 2 cup flour
- 4 cup granulated sugar
- 1 tbsp cocoa powder
- 1 cup buttermilk
- 1 cup sunflower oil
- 2 tbsp food coloring
- 1 tbsp vinegar
- 3 tsp vanilla extract
- 1 tsp baking soda
- 1 tsp salt
- 14 oz cream cheese

Yapılışı

- Prepare for baking**

Preheat oven to 175°C (350°F). Grease two 9-inch round cake pans with butter and dust with cocoa powder, tapping out excess.
- Mix dry ingredients**

Sift together 2 cups flour, 2 tablespoons cocoa powder, 1 teaspoon baking soda, and 1 teaspoon salt in a medium bowl. Whisk to combine and set aside.
- Cream butter and sugar**

Beat 1 cup softened butter and 1 cup sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 4-5 minutes.
- Add wet ingredients**

Beat in 1 tablespoon vegetable oil until combined. Add 2 eggs one at a time, beating well after each addition until fully incorporated.
- Add color and flavor**

Mix in 3 teaspoons red food coloring and 1 tablespoon vanilla extract, beating until the batter is evenly colored bright red.

6 **Combine wet and dry ingredients**

Add the flour mixture in three additions, alternating with 1 cup buttermilk in two additions, beginning and ending with flour. Mix on low speed just until combined after each addition.

7 Stir in 1 teaspoon white vinegar until just combined - this will react with the baking soda to help the cake rise.

8 **Bake the cakes**

Divide batter evenly between prepared pans and smooth tops. Bake for 25-30 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs.

9 Cool cakes in pans for 10 minutes, then turn out onto wire racks to cool completely before frosting, about 1 hour.

?puçlar?

Ensure all ingredients, especially eggs, butter, and buttermilk, are at room temperature before mixing. Cold ingredients can cause the batter to curdle and affect the cake's texture.

Sift all dry ingredients together to prevent lumps and ensure even distribution of cocoa powder and leavening agents throughout the batter.

Cream butter and sugar thoroughly until light and fluffy - this typically takes 3-5 minutes with an electric mixer and is crucial for achieving the cake's tender texture.

Don't overmix the batter once you add the flour. Mix just until ingredients are combined to prevent developing too much gluten, which can make the cake tough.

Use gel food coloring instead of liquid for more vibrant color without adding extra liquid to your batter. Start with a small amount and gradually add more until you achieve your desired shade.

Test for doneness with a toothpick inserted in the center - it should come out with a few moist crumbs, not completely clean. Overbaking will result in a dry cake.

Allow cake layers to cool completely before frosting. Warm cake will melt the cream cheese frosting and create a messy appearance.

Tap filled cake pans gently on the counter before baking to release air bubbles and ensure even layers.