

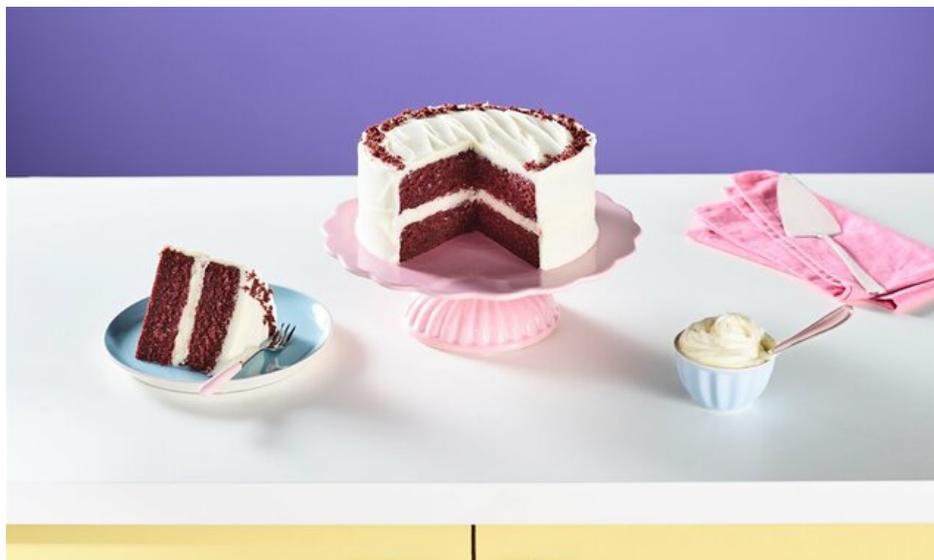


Red Velvet Cake

about 12 - 16 slices



up to 40 Min.



Ingredients:

For the Cake:

- 180 g Unsalted butter (room temperature)
- 180 ml Sunflower Oil
- 330 g Caster Sugar
- 2 Large Eggs (room temperature)
- 15 ml Dr. Oetker Madagascar Vanilla Extract (1 tbsp)
- 30 g Dr. Oetker Fine Dark Cocoa Powder (2 tbsp)
- about 15 - 20 g Dr. Oetker Red Extra Strong Food Colour Gel (1.5 tubes)
- 400 g Plain Flour
- 250 g Buttermilk
- 5 ml White Wine Vinegar (1 tsp)
- 7 g Dr. Oetker Bicarbonate of Soda (1 tsp)
- 1 g Salt (pinch)

To Decorate:

- 800 g Dr. Oetker Cream Cheese Style Icing (2 Tubs)

- 1 For the Cake:**
Preheat the oven to 180°C/160°C fan oven/gas 4. Grease and line 2 x 20cm (8in) round cake tins.
- 2** Put the butter, oil and sugar in a mixing bowl and beat with a wooden spoon or electric mixer until pale in colour and fluffy in texture.
- 3** Add the eggs one a time beating well and scraping down the sides of the bowl after each addition. Then add the Vanilla Extract and Cocoa Powder and mix well.
- 4** Add the Red Gel Food Colour and mix until the colour is even and well incorporated.
- 5** Sift the flour into a bowl, then add half to the cake mixture along with half the buttermilk and a pinch of salt. Mix together until smooth and then add the remaining flour and buttermilk and mix again.
- 6** In a bowl mix together the Bicarbonate of Soda and vinegar then add to the cake mixture stirring it in by hand until it is all incorporated.



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- 7 Divide the mixture evenly between the two cake tins then bake in the oven for 35-40 minutes until an inserted skewer comes out clean. Allow the cakes to cool in the tins for 15 minutes then remove from the tins and place on a cooling rack to cool completely.

8 **To Decorate:**

Once cooled, place one layer of the cake onto a cake plate and cut the domed top off the cake to make a flat surface. Reserve the cake off-cuts for decorating.

- 9 Take the Cream Cheese Icing and stir in the tubs. Spread a layer of Icing on top of the cake then place the second layer of cake on top and cover the whole cake in the remaining Icing.

- 10 Take your reserved cake off-cuts and crumble into a bowl so that you make fine crumbs.
Sprinkle the cake crumbs around the top edge of the cake to decorate.

