THE J.M. SMUCKER Co

Red Velvet Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	30 mins	16	N/A

Ingredients

- **Cake:**
- 2 tbsp cocoa powder
- 2 tbsp red food colouring
- 1 1/2 cups granulated sugar
- 1/2 cup butter, room temperature
- 2 eggs
- 1 tsp vanilla extract
- 2 1/2 cups Robin Hood® Best for Cake & Pastry Flour, sifted

  Robin Hood® Best for Cake & Pastry Flour

- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup buttermilk
- 1 tbsp vinegar
- 1 tsp baking soda
- **Icing:**
- 8 oz package cream cheese, softened
- 1 tbsp vanilla extract
- 4 cups icing sugar
- 2 tbsp milk (optional, only if icing is too thick)

Directions

Step 2:

Preheat oven to 350ºF (180ºC). Grease two 9” (22 cm) cake pans.

Step 3:

Combine cocoa powder and red food colouring in a small bowl. Reserve.

Step 4:

Beat sugar and butter until well combined, in a separate large bowl. Add eggs, one at a time, beating after each addition. Add vanilla and cocoa powder mixture. Beat well. Mix dry ingredients together. Add half of dry mixture to wet ingredients. Add buttermilk and then remaining dry mixture.

Step 5:

Combine, vinegar and baking soda in a separate small bowl. Allow mixture to fizz. Fold into batter. Pour into prepared pans.

Step 6:

Bake in preheated oven 25 to 30 minutes or until a toothpick inserted in centre of cake comes out clean. Cool in pans for 10 minutes. Remove from pans and cool on a wire rack.

Step 8:

Beat cream cheese and butter, in a separate bowl, until well combined. Add vanilla and icing sugar and beat until smooth and creamy. If icing is too thick add milk 1 tbsp (15 mL) at a time and beat well.

Step 10:

Place one layer of cake on serving platter or cake board. Spread with about 1 cup (250 mL) of icing. Place second layer on top. Ice with remaining icing. Refrigerate until ready to eat, removing cake from refrigerator approx. 30 minutes before serving.

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