

Red Velvet Cake with Cream Cheese Frosting



Ingredients

2-1/2 cups flour

1/2 cup unsweetened cocoa powder

1 tsp. baking soda

1/2 tsp. salt

2 sticks butter, softened at room temperature

2 cups sugar

4 eggs

1 cup sour cream

1/2 cup milk

2 Tbsp. red food color

2 tsp. pure vanilla extract

Cream Cheese Frosting

Ingredients

8 oz. cream cheese, softened

1 stick salted sweet cream butter, softened

2 tsp. pure vanilla extract

4 cups powdered sugar

Directions

Preheat oven to 350 F. Grease and flour two 9-inch cake pans; set aside.

Combine flour, cocoa powder, baking soda and salt in a medium bowl; set aside. Place butter and sugar in the large bowl of an electric mixer. Beat on medium speed for 5 to 7 minutes or until light and fluffy. Crack one egg at a time into mixture and blend after each addition until yellow streaks disappear. Mix in sour cream, milk, food color and vanilla extract. Reduce speed to low and gradually beat in flour mixture just until blended. Do not overbeat. Divide batter evenly into prepared pans; place in oven to bake for 30 minutes or until a wooden pick inserted into cake comes out clean.

While cakes are baking, prepare frosting by placing cream cheese, butter and vanilla extract into the large bowl of an electric mixer; beat on medium-high speed until smooth. Reduce speed to low, slowly add sugar and mix until well blended. Increase speed to high; beat until light and fluffy.

After removing cakes from oven, let set in pans for 10 minutes. Run a knife around the inside of each pan before inverting onto wire rack; cool completely. When the cakes are no longer warm

to the touch, frost the top of one cake, place the remaining cake atop the frosted layer and continue icing until cake is completely covered. Place any unused frosting in the refrigerator or freezer.