

THE Traveling Fork



- BILL BLACKWELL

RED VELVET CAKE

INGREDIENTS

Vegetable oil for the pans

2 1/2 cups all-purpose flour

1 1/2 cups sugar

1 tsp baking soda

1 tsp salt

1 tsp cocoa powder

1 1/2 cups vegetable oil (we used avocado oil)

1 cup buttermilk at room temperature

2 large eggs at room temp.

2 tablespoons red food coloring

1 tsp white distilled vinegar

1 tsp vanilla extract

CREAM CHEESE FROSTING:

1 pound cream cheese, softened

4 cups sifted confectioners' sugar

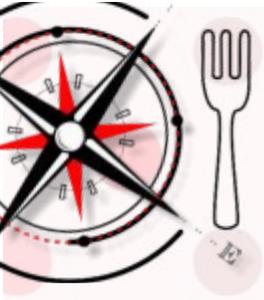
2 sticks unsalted butter, softened

1 tsp vanilla extract



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DIRECTIONS

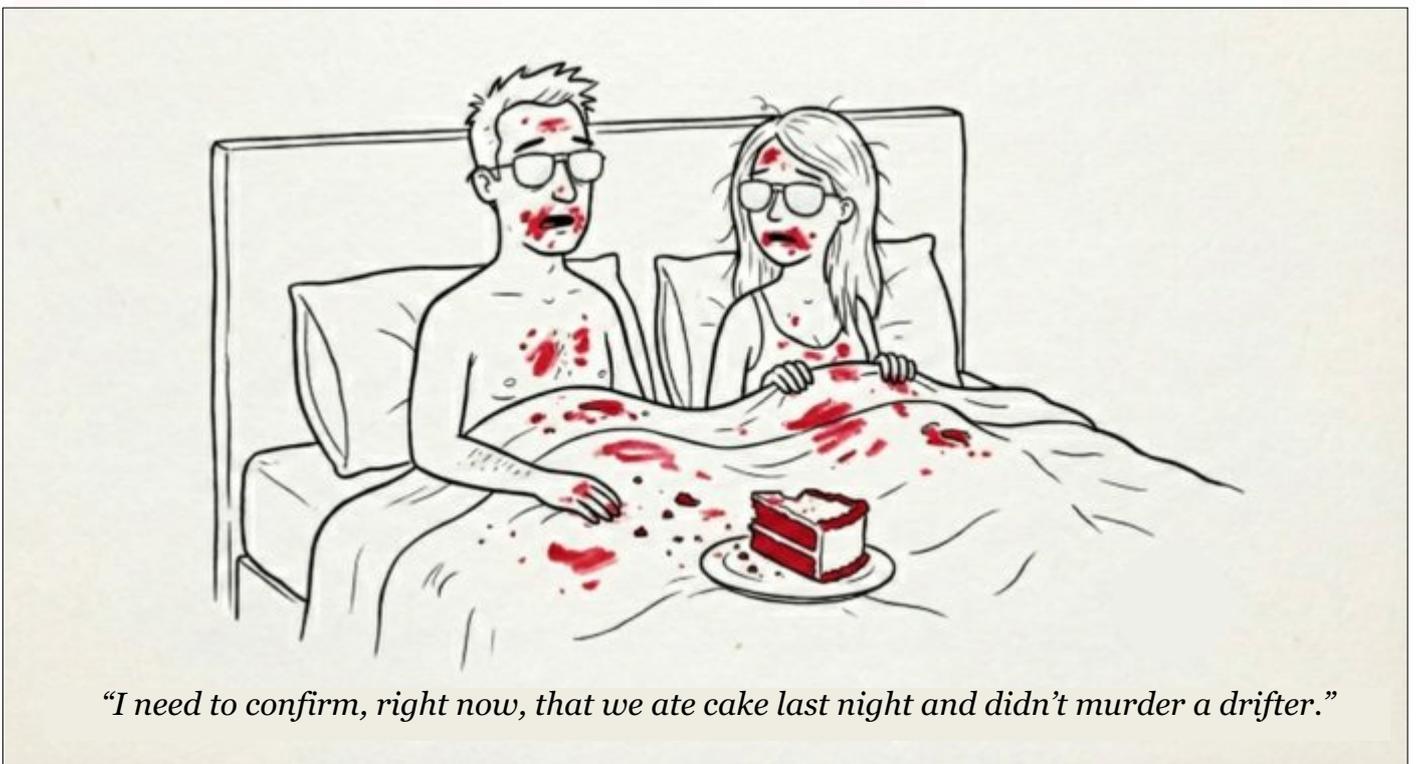
Preheat the oven to 350 degrees F. Lightly oil and flour 2 or 3 round cake pans; in a large bowl, sift together the flour, sugar, baking soda, salt, and cocoa powder and mix well. In a separate large bowl, whisk together the oil, buttermilk, eggs, food coloring, vinegar and vanilla.

Using a standing mixer, mix the dry ingredients into the wet ingredients until well mixed and a smooth batter is formed. Divide the cake batter evenly among the prepared cake pans. Place the pans in the oven apart from each other. Bake until the cake pulls away from the side of the pans, and a toothpick inserted in the center of the cakes comes out clean, about 30 minutes.

Remove the cakes from the oven and run a knife around the edges to loosen them from the sides of the pans. One at a time, invert the cakes onto a plate and then re-invert them onto a cooling rack, rounded sides up. Let cool completely.

In a standing mixer fitted with the paddle attachment, or with a hand-held electric mixer in a large bowl, mix the cream cheese, sugar, and butter on low speed until a homogenous mixture is obtained. Increase the speed to high, and mix until light and fluffy, about 5 minutes (occasionally, turn the mixer off and scrape down the sides of the bowl with a small rubber spatula). Reduce the speed of the mixer to low, add the vanilla, raise the speed to high and mix briskly.

Frost the cake. Place 1 layer, rounded side down. Use a palette knife or a table knife and spread some of the Cream Cheese Frosting over the top of the cake (approximately 1/4 inch). Carefully, set another layer on top, rounded side down, or up if only 2 layers and repeat. Top the remaining layer and cover the entire cake with the remaining frosting. Sprinkle the top with finely chopped pecans. Enjoy, with no concern about calories.



"I need to confirm, right now, that we ate cake last night and didn't murder a drifter."

- PHOTOS, CARTOON: EDITOR

