



# The ultimate Red Velvet Cake

30'

Hands on

45'

Cook Time

8-10

Portion(s)

2

Difficulty



## Method

For the cake

- Preheat oven to 140\* C (280\* F) Fan. (Not any higher or else the red color will fade.)
- In a mixer's bowl, beat the butter and sugar for about 5 minutes using the whisk attachment, until fluffy.
- Add the eggs one at a time, until completely incorporated.
- In a separate bowl, add the flour, baking soda and salt. Mix with a spoon and add to the mixer.
- In a small bowl, add the yogurt, vanilla extract, vinegar and [food coloring](#). Mix together and add to the mixer.
- Beat for 1-2 minutes until all of the ingredients are completely combined.
- Line a 30x40 cm [baking pan](#) with parchment paper and grease with butter.
- Add the mixture, spread it in the pan and smooth the surface.
- Bake for 45 minutes.

For the cream cheese frosting

- Cut the butter into small pieces and add them to a mixer's bowl along with the icing sugar and vanilla extract. Beat with the paddle attachment for 3-4 minutes.
- Add the cream cheese and beat again for 2-3 minutes, until completely incorporated.
- When the butter dissolves completely and the frosting turns white, remove bowl from stand and refrigerate so it can remain thick and stiff.

For buttercream frosting

- Cut the butter into small pieces and add them to a mixer's bowl along with the icing sugar and vanilla extract.
- Beat on high speed with the paddle attachment, until fluffy.
- When ready, divide into two small bowls.
- Add [red food coloring](#) to one bowl and mix until the color is evenly distributed and you have a red mixture.

To assemble

- Cut a sheet of parchment paper into 3 equal sized pieces and place them on a serving platter creating a triangle.
- Place a plate on the one edge of the cake. (Ideally the cake should reach all the way to the center of the cake. It should be about 18 cm in diameter.)
- Cut around the plate to create a round piece of cake.
- Repeat the same process to create a second round piece of cake.
- The third piece of cake will be made out of 2 half pieces that will be put together to make a round piece.
- You should now have 3 round pieces of cake to make 3 layers.
- Place the first layer of cake on the serving platter.
- Add some of the cream cheese frosting and spread it over the whole surface with a spatula.
- Cover with the second layer of cake and repeat the same process.
- Cover with the third layer of cake and spread the remaining cream cheese frosting over it.
- Refrigerate for 4-5 hours so your ultimate velvet cake can chill and "stiffen".
- Using a spoon, add the white buttercream frosting and place it in 3 separate places at

## Ingredients

For the cake

- 220 g butter, at room temperature
- 450 g granulated sugar
- 3 eggs, medium
- 400 g all-purpose flour
- 1 teaspoon(s) baking soda
- 1/4 teaspoon(s) salt
- 250 g strained yogurt
- 1 teaspoon(s) [vanilla extract](#)
- 1 tablespoon(s) vinegar
- 1 teaspoon(s) [red food coloring paste](#)

For the cream cheese frosting

- 250 g butter, at room temperature
- 500 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 400 g cream cheese

For the buttercream frosting

- 200 g butter, at room temperature
- 200 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 1 teaspoon(s) [red food coloring paste](#)

## Διατροφικός πίνακας

Nutrition information per portion

1276 Calories (kcal)	71.0 Total Fat (g)	44.0 Saturated Fat (g)	148.0 Total Carbs (g)
64%	101%	220%	57%
118.0 Sugars (g)	10.0 Protein (g)	1.9 Fibre (g)	1.3 Sodium (g)
131%	20%	8%	22%

the base of the cake.

- In the same manner, add the red buttercream frosting, placing it over the white buttercream frosting, in 3 places.
- Use a spatula to spread all of the buttercream frosting all over the cake.
- Sprinkle with the leftover pieces of cake.