

Red Velvet Cake

Ingredients:

1 c. butter, softened
2 c. sugar
2 eggs
1 T. cocoa
2 oz. red food coloring
2 1/2 c. all-purpose flour
1/2 tsp. salt
1 c. buttermilk
1 T. vanilla
1 tsp. vinegar
1 1/2 tsp. baking soda

Directions:

Mix butter and sugar until light and fluffy. Add eggs, beating after each one. Make a paste with the food coloring and cocoa; add to cream mixture. Mix in vanilla. Mix salt and flour. Add half the flour mixture and mix. Then add half the buttermilk and mix. Add the rest of the flour mixture and mix. Add the rest of the buttermilk and mix. Mix vinegar with baking soda and quickly (while still foaming) gently stir into batter. Pour into two greased and floured 9-inch cake pans and bake at 350°F for 30 to 35 minutes.

Cool completely then frost with [cream cheese frosting](#).

GLUTEN-FREE OPTION: Replace the all-purpose flour with one-to-one gluten free flour. (My favorite is Bob's Red Mill). Be sure that all of the other ingredients are gluten-free.

CHRISTMAS VELVET CAKE OPTION: Follow the recipe as written with the exception of adding the food coloring to the cocoa. Mix in the cocoa alone and follow the rest of the steps as written. Once the batter is completely mixed, divide it into two equal parts (use two mixing bowls for this step). Add one-half to one ounce of red food coloring to one part and mix well. Add one-half to one ounce of green food coloring to the other part and mix well. Follow the directions for baking and frosting. Enjoy!