

Dessert

Signature Red Velvet Cake

Dixie Crystals Sugar

Preparation Time: 40 minutes

Bake Time: 45 minutes

CAKE

1 cup vegetable oil

2 cups Imperial Sugar extra fine granulated sugar

2 eggs, room temperature

4 tablespoons (2 oz) liquid red food color

1 tablespoon cocoa powder

1 teaspoon salt

1 tablespoon vanilla extract

2 1/2 cups all-purpose flour

1 1/2 teaspoons baking soda

1 cup buttermilk

1 tablespoon vinegar

FROSTING

3 packages (8 oz ea) cream cheese, softened

1 1/2 sticks unsalted butter, softened

1 tablespoon vanilla extract

2 1/2 cups Imperial Sugar confectioner's powdered sugar

Preheat the oven to 350 degrees.

Butter and flour three 8 or 9-inch cake pans and set aside.

Mix the oil and sugar for 5 minutes on medium speed. Add one egg at a time waiting for the previous added egg to be fully incorporated before adding the next.

Mix the food coloring thoroughly with the cocoa powder and add to the batter.

Add the salt and vanilla.

Sift together the salt and the baking soda and add 1/3 to the batter. Mix until just combined.

Combine the buttermilk with the vinegar. Add half of the mixture to the batter. Mix until just combined. Add another 1/3 of the flour mixture to the batter and mix until just combined. Repeat with the remaining buttermilk and remaining flour.

Divide the cake batter evenly into the three cake pans and place in the preheated oven.

Bake for approximately 35 to 45 minutes (depending on cake pan size used) or until a toothpick inserted in the center comes out clean.

Allow to cool for 5 to 10 minutes before turning the cake over and removing it from the pan. Let cool before frosting.

For the frosting. Mix the softened cream cheese with the softened and lump-free butter on low speed. Add the vanilla extract.

Gradually add the powdered sugar.

Place a cake layer on a serving tray and coat with the frosting. Add another layer and cover with frosting. Add the final layer and finish frosting the sides and top of the cake.

Yield: 1 layered 8 or 9-inch cake

Per Serving (excluding unknown items): 7050 Calories; 615g Fat (78.0% calories from fat); 108g Protein; 281g Carbohydrate; 10g Dietary Fiber; 1568mg Cholesterol; 6499mg Sodium. Exchanges: 16 Grain(Starch); 9 1/2 Lean Meat; 1 Non-Fat Milk; 117 Fat; 0 Other Carbohydrates.