Red Velvet Cake

Ingredients:

- 1/4 cup dutch processed (dark) cocoa powder
- 2 tablespoons red gel food coloring
- 1/4 cup hot water
- 6 tablespoons unsalted butter (softened)
- 2 tablespoons vegetable shortening
- 1 2/3 cups sugar
- 3 large eggs
- 1 cup buttermilk
- 1 teaspoon pure vanilla extract
- 2 1/2 cups cake flour
- 1 teaspoon salt
- 1 tablespoon apple cider vinegar
- 1 teaspoon baking soda

Method:

Preheat oven to 325°. Line muffin pan with paper liners.

Whisk together cocoa powder, food coloring, and hot water. Set aside to cool.

In the bowl of your electric mixer fitted with a paddle attachment, cream butter and shortening until smooth. Scrape down bowl and add sugar. Beat until mixture is light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition.

Stir buttermilk and vanilla into the cooled cocoa mixture. Sift cake flour and salt together into another bowl. With the mixer on low, alternate adding the flour mixture (in 3 parts) and the cocoa mixture (in 2 parts) to the egg mixture. Beat until incorporated. Combine vinegar and baking soda and stir until baking soda dissolves; the mixture will fizz. Add to batter and stir until just combined.

Fill cupcake pans 2/3 full with batter. Bake 20 to 25 minutes, or until a toothpick inserted in the center comes out clean. Remove from oven, transfer to a wire rack, and let cool for 10 minutes. Remove cupcakes from pan, and let cool completely.

So, of course I ended up with red food coloring up one arm and on the kitchen rug. Still not sure how that happened! These cakes are very light and fluffy due to the sifted cake flour. I topped and filled mine with my favourite crusting cream cheese buttercream and some decorator sugar and toppings I had on hand. I love the color with this recipe. I have made them in the past where they weren't red enough but it helps to use the dutch processed cocoa powder because it's darker than regular cocoa.

Ok, so now I'm off to make a cuppa and maybe sneak one of these!
~ Colleen