





Kara's Perfect Red Velvet Cake

 COURSE	Cake
 PREPARATION TIME	15 minutes
 COOK TIME	55 minutes
 SERVINGS	8x3 pans

INGREDIENTS

oz all purpose flour
oz granulated sugar
oz **cocoa powder** natural, unsweetend
tsp **Baking powder**
tsp salt
oz Butter, Unsalted room temp
tbsp **bourbon vanilla bean paste or extract**
egg whites, large about 1 cup, room temp
oz whole fat buttermilk room temp
oz Vegetable oil
tbsp Red Red Americolor Gel Food color
This is the specific color I used to get this red



INSTRUCTIONS

1. Preheat oven to 350°F. Grease sides and bottom of 2 - 8" round pans. My goop recipe is perfect for pan release.
2. Add all dry ingredients (flour, cocoa, baking powder, sugar, and salt) to a stand mixer bowl and mix with a paddle to combine well. This replaces sifting.
3. In a separate bowl, combine all wet ingredients (vanilla bean paste, egg whites, buttermilk, food color, and vegetable oil) and whisk to combine. Set aside.
4. Turn mixer to low and add chunks of butter slowly to the dry mix. Continue to beat on slow until there are no chunks of butter remaining and the mixture becomes crumbly.
5. On low speed, add 1/3 of the liquid ingredients to the dry/butter ingredients and then turn to medium. Mix until a light paste forms. Scrape down the sides of the bowl.



INSTRUCTIONS (CONT.)

6. Add half of the remaining wet ingredients and beat on medium high speed for 4 minutes. Scrape down the sides and bottom of the bowl.
7. Add the remaining wet ingredients and beat on medium speed for 5 minutes.
8. Divide evenly between the two prepared cake pans.
9. Bake for 40-60 minutes, or until a skewer comes out clean and sides have begun to pull away from the side of the pan. (This will depend on the size of your pan, how full you make it, and on proper oven temp.)
10. Allow to cool for 10 minutes before removing from pan. Place on a rack to finish cooling.