**Red Velvet Cake**

**Top Tips**

1. Replace curdled milk with 225g buttermilk.
2. Wear rubber gloves when mixing the colours into the batter.
3. This is known to be a soft sponge. Add up to 10% extra flour if carving the cake.
4. Always work with a clean work surface because Red Velvet Cake tends to shed tiny crumbs more easily than normal cake due to the colour.
5. Delicious when filled and crumb coated with white chocolate ganache or buttercream. Even better served with cream cheese frosting!

**Equipment**

Electric food mixer

Plastic spatula

2 x 7” round, deep cake tins

Baking parchment or greaseproof paper

Measuring scales

Measuring jug

Fork

Sieve

Small bowl

Spoon

Measuring spoon (teaspoon)

Oven gloves

Wire cooling tray

**Ingredients**

225mls whole milk

20mls lemon juice

125g unsalted butter

300g castor sugar

2 medium eggs

25g cocoa powder

1 teaspoon vanilla extract

1 teaspoon Sugarflair Red Extra food colour

1 teaspoon Sugarflair Red Velvet food colour

320g plain flour

½ teaspoon salt

1 teaspoon bicarbonate of soda

**Method**

Ensure all the ingredients are at room temperature.

Line the base and sides for the cake tins.

Preheat the oven to 170C/160C Fan/325F/Gas Mark 4.

Add the lemon juice to the milk and allow to curdle for 10 minutes.

Cream the butter and sugar together till pale, soft and creamy.

Beak the eggs into a measuring jug, beat lightly with a fork and add slowly to the mixture till well combined.

Make a paste in a small bowl using half the cocoa powder, all the food colouring and vanilla extract, and 2 tablespoons of the milk to make a smooth paste. Add 2 heaped tablespoons of the creamed butter, sugar and egg mixture. Stir till well combined.

Add the paste to the creamed butter, sugar and egg mixture and fold in till well combined.

Sift in half the flour and half the cocoa powder, followed by half the milk. Gently fold the mixture together till well combined. Do not overbeat.

Fold in the rest of the flour, coco powder and milk, along with the bicarbonate of soda and salt. Ensure that the mixture is red and not streaked or ‘marbled`. Do not overbeat.

Bake in the oven for up to 40 minutes.

Allow to cool in the cake tins for 10 minutes before turning out onto a cooling tray till cold.

Wrap in cling film and store in the fridge for up to 24 hours before use.