

How To Guide Red Velvet Cake



What you need

- 100g butter, softened
- 250g caster sugar
- 1 tablespoon hot water
- 250g plain flour
- 2 tablespoons cocoa powder
- 1 level teaspoon baking powder
- 1 level teaspoon bicarbonate of soda
- Pinch salt
- 2 large eggs
- Few drops vanilla extract
- Red gel food colouring
- 200ml buttermilk, lukewarm
- 1 teaspoon vinegar
- 18 or 20cm (7 or 8in) round cake tin, lined with baking parchment or sufficient for a 12cm (6in) heart tin plus a few cupcakes.

Instructions

1. Preheat the oven to 160°C, 140°C Fan or Gas Mark 3.
2. Put the butter, caster sugar and water into the bowl of a mixer, and beat well to cream it until light and fluffy.
3. Sift the flour, cocoa, baking powder, bicarbonate of soda and salt over the top. Add the eggs, vanilla extract and some of the red colouring. Add the vinegar to the warm buttermilk then pour into the bowl with the other ingredients and beat until smooth.
4. Pour into the prepared cake tin, and cook for 1-1¼ hours or until just firm to the touch in the centre. Remove from the oven and leave to cool for about 10 minutes in the tin, then transfer to a wire rack to cool completely.

The same mixture can be cooked as cupcakes – spoon into paper cases in a muffin tin, baking for about 15-20 minutes,

