

RED VELVET CAKE



INGREDIENTS

CAKE:

- 250g unsalted Anchor butter, softened
- 300g caster sugar
- 2 tbsp red food colouring
- 2 large eggs
- 1 tsp vanilla extract
- 2 tsp cider vinegar
- 250ml buttermilk
- 1 tsp bicarbonate of soda
- 250g plain flour
- 40g cocoa powder

BUTTERCREAM & DECORATION:

- 250g unsalted Anchor butter, softened
- 200g cream cheese
- 400g icing sugar
- Milk chocolate shavings (carefully grated)



PREP: 45 mins
COOK: 60 mins



SERVES: 12

METHOD

CAKE:

- Preheat the oven to 180°C/160°C fan/gas 4.
- Grease a deep, round 20cm/8in baking tin with Anchor butter and baking parchment.
- Beat together the Anchor butter and sugar in a bowl until light and fluffy. Add the food colouring and mix.
- In a separate bowl, beat together the eggs, vanilla extract, cider vinegar and buttermilk. Add this to the earlier butter mixture and mix until well combined.
- Sift in the bicarbonate of soda, flour and cocoa powder and stir.
- Pour the mixture into the tin and place in the oven for 55 minutes.
- Allow to stand for 10 minutes before turning onto a cooling rack.

BUTTERCREAM & DECORATION:

- Beat the butter and cream cheese together, then stir in the icing sugar.
- Cut the cooled cake into three horizontal layers, then use the buttercream to sandwich the layers together. Spread the rest of the buttercream all over the sandwiched cakes.
- Finally, for a little extra decoration, try carefully grating the milk chocolate and sprinkle on top of your cake!

