Red Velvet Cake

INGREDIENTS

120g softened butter

300g caster sugar

3 eggs

180ml cooking oil

10g cocoa powder

40ml red food colouring (not Gel)

20ml white vinegar

2 tsps vanilla essence

1 tsp bread soda

1 tsp salt

250ml buttermilk

350g self raising flour

CREAM CHEESE BUTTERCREAM

400g cream cheese

120g softened butter

2 tsp vanilla essence

450g icing sugar

1 tablespoon milk

METHOD

Preheat the oven to 175c.

Grease 2 by 8 or 9 inch round springform cake tins

Cream together the softened butter and sugar using an electric whisk until it is white and fluffy (approx. 6-7 mins)

In a separate bowl whisk together all the liquids including the eggs, set aside!

In another separate bowl, sieve all the dry ingredients together.

Add 1/3 of the wet ingredients into the butter and sugar mix while still mixing, then add in 1/3 of the dry ingredients into the mix. Continue this process until all ingredients are incorporated.

Divide the cake mix equally into 2 prepared cake tins.

Place in oven and bake for approx 30 minutes until the sponge springs back when lightly touched.

Allow to cool in the tins for 20 minutes before taking them out of the tins and cool fully on a cooling rack.

Meanwhile…for the buttercream, whisk together the softened butter, icing sugar and vanilla essence together until creamy, then add in the cream cheese and continue mixing while adding a little milk at a time to soften up the mix to get the right consistency.

Assembly…

Place 1 sponge onto a large plate, spread approx 1/3 of the buttercream on top of this and spread it out until smooth.

Place the remaining sponge on top of this and spread the remainder of the buttercream over the top and sides of the cake until smooth. Decorate as desired with raspberries or strawberries. Enjoy!