

Betty's Valentine's Day Red Velvet Cake Recipe



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In this video, Betty demonstrates how to make a Red Velvet Cake. This is an "early" Valentine's dessert for her husband, Rick. It is a four-layer cake that is chocolate-y and colored with red food coloring. It is a beautiful cake!

Ingredients:

1 cup butter (2 sticks), softened to room temperature
2 1/2 cups sugar
6 eggs
3 cups self-rising flour (If you use plain flour, for each cup of plain flour, add 1/2 teaspoon salt and 1 1/2 teaspoons baking powder to convert to self-rising flour.)
8 oz. sour cream
2 teaspoons vanilla
3 tablespoons unsweetened cocoa powder
(2) 1-oz. bottles red food coloring

Beat 1 cup butter at medium speed with electric mixer until creamy. Gradually add 2 1/2 cups sugar, continuing to beat until light and fluffy. Add 6 eggs, one at a time, beating just until blended after each addition. Stir together 3 cups self-rising flour and 3 tablespoons unsweetened cocoa powder. Add to butter mixture alternately with 8 oz. sour cream, beating at low speed just until blended. Stir in 2 teaspoons vanilla and (2) 1-oz. bottles red food coloring. Stir until well blended. Divide batter into 4 equal parts, and pour batter into (4) 9-inch cake pans that have been greased and floured. Use 2 racks to bake the 4 layers in a 350 oven for 20 minutes, or until a toothpick inserted in each comes out clean. Remove cake pans from oven and set aside and cool to room temperature before frosting. Now, make your Cream Cheese Frosting. You will find an upload for this recipe in bettyskitchen, preceding this upload. Chill the Cream Cheese Frosting, and then assemble your cake. Remove each layer of cake from its pan, one by one, and place them on a nice cake stand. Spread Cream Cheese Frosting between the layers as you assemble your cake. Next, spread Cream Cheese Frosting around the sides of the cake, and finally on top. Swirl the frosting on the top and sides for a nice look. (I put 4 skewers, extending through the layers to make sure the cake would not shift before it had time to set up.) Place the cake in a refrigerator to firm up. This cake takes a lot of space, so you may have to dispense with the skewers or make only a 2-layer cake on a flat cake dish. (I removed a shelf from my refrigerator in order to accommodate the cake, after covering it with plastic wrap.) Keep the cake refrigerated, because the frosting is not meant to sit at room temperature. If you cannot use all of this cake at one time, you may cut it into usable chunks and freeze them. This is a gorgeous cake, and I think you'll love it! Happy Valentine's Day to Rick--and to all of you!!! --Betty