
GORGEOUS RED VELVET CAKE WITH CREAM CHEESE ICING

Course	Dessert
Cuisine	British, American
Prep Time	20 minutes, plus 1 and a half hours chill time
Cook Time	35 minutes, plus 20 minutes for cupcake
Total Time	75 minutes, plus chilling time
Servings	10



Ingredients for 3 layer, 6-inch Cake:

- 261g plain flour
- 18g cocoa powder, plus more for dusting tins
- ½ tsp kosher salt
- 51g buttermilk
- 1 tsp vanilla paste
- ¾ tsp red food colouring paste
- 298g soft unsalted butter
- 298g caster sugar
- 4.5 large free-range eggs
- 1-½ tsp apple cider vinegar
- 1 tsp bicarbonate of soda

Ingredients for the Cream Cheese Icing:

- 340g unsalted butter, room temperature
- 965g icing sugar, sifted (more or less depending upon how stiff you want the icing)
- 455g cream cheese, room temperature
- 1 tsp vanilla extract
- 1 pinch of kosher salt



Other Information

You need a stand mixer with a paddle attachment.

To get ½ of egg for any recipe, set aside one egg, crack it open into a small container and mix it; weigh it and then take ½ of the weighed amount and use that.

I use damp Wilton cake strips around my tins to give a nice, even finish on the layers straight out of the oven so there's no trimming needed. You can find these in any speciality cake shops or on Amazon.

If you are doing a semi-naked or naked cake, do not flour the tins with cocoa powder as they will be more of a brown colour after baking.

Chill the cake after the initial layers of icing in between the layers for at least one hour so that the cake remains stable.

I use a skewer in the middle of the cake when it is chilling to help keep it straight and stable while chilling.

To make the crumble for the decoration, use a fine grater or cheese grater as it will give a more consistent crumble.

Preheat the oven to 190°C/170°C Fan/375°F.

Directions for the Cake

1. In a medium-sized bowl, using a medium sieve, sieve together together the flour, cocoa powder, and kosher salt. Whisk then set aside.
2. Mix buttermilk, vanilla and add the food colouring. Mix very well to ensure there are no clumps of food colouring. Set aside.
3. Cream butter and caster sugar on high speed for five to eight minutes to achieve a pale and fluffy consistency.
4. Add eggs, one at a time, beating for about 30 seconds after each addition.
5. Add dry ingredients first AND last, folding dry in slowly.
6. In a small mixing bowl, add apple cider vinegar and baking soda very quickly add to the batter at the end and mix for about 30 seconds ensuring that it is fully incorporated.
7. Grease and flour (I use cocoa powder to flour, but if you're doing semi-naked or naked cake, then use just plain flour) three 6-inch cake tins. Put parchment paper in the bottoms as well, to make releasing the layers out evenly and easily.
8. Keep a small amount of batter to use for decorating. Put the batter into cupcake paper set aside.



9. Distribute the remaining batter evenly in the tins and spread with offset spatula to even off the tops.
10. Add damp baking strips around the tins.
11. Bake for about 30-35 minutes or until the centres are springy to the touch. When done, let them cool in their pans for about 5 minutes, then carefully turn them out onto a wire rack and cool completely.
12. Bake the remaining batter for the crumble in the cupcake paper in a muffin tin for about 15-20 minutes.

Directions for the Icing

13. Cream the butter. Using medium sieve, sift the icing sugar into a large bowl.
14. Add room temperature cream cheese to the creamed butter. Add vanilla and a pinch of salt. Beat together.
15. Gradually add the icing sugar, half at a time or less, depending on your mixer size. Mix until combined. If you want a stronger icing, keep adding more sifted icing sugar until it is stiff. Transfer the icing to a piping bag and snip off the tip.

For the Assembly

16. Create the crumbs. Using a fine grater or cheese grater, grate the cupcake until you achieve your desired consistency.
 17. Pipe a thick layer of cream cheese frosting between each layer and put a skewer through the whole cake to keep it stable. Chill in the refrigerator for about an hour before covering the rest of the cake.
 18. Remove the cake from the refrigerator and cover the cake in the icing, removing the skewer to finish the icing.
 19. Use a bench scraper and offset spatula to smooth out the cake. Transfer to the fridge to chill again until the cream cheese icing is set. If you're in a warm climate, let your cake chill for even longer!
 20. Using your hand, scoop crumbs onto the side and top of the cake until it's completely covered. You can pipe dollops of the cream cheese icing around the top or the bottom for an added touch, or leave it as is as it's beautiful either way.
 21. Enjoy!
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