

make
your
own...

This dish created by:



Nicky Stanbury
UoE Hospitality
Head Chef



Red Velvet Cake

Ingredients

For the cake

300ml vegetable oil, plus extra for greasing
500g plain flour
4 tsp baking powder
2 tbsp cocoa powder
2 tsp bicarbonate of soda
560g light brown sugar
1 tsp fine salt
400ml buttermilk
4 tsp vanilla extract
30ml red food colouring gel
4 large eggs
200ml water

For the icing

250g pack slightly salted butter.
750g icing sugar
350g tub full fat cream cheese
1 tsp vanilla extract

Portions x 16

Suitable for Vegetarian

Method

Heat oven to 180c/160c fan/gas 4. Grease and line the base and sides of two 20cm cake tins with baking parchment- if your cake tins are quite shallow, line the sides to the depth of at least 5cm.

Put 250g plain flour, 1 tbsp cocoa, 2 tsp baking powder, 1 tsp bicarbonate of soda, 280g light brown sugar and ½ tsp salt in a bowl and mix well.

Mix buttermilk 200ml, 150ml oil, 2 tsp vanilla extract, 100ml water and 15ml food colouring in a jug, add 2 eggs and whisk until smooth.

Pour the wet ingredients into the dry ingredients and whisk well. Pour the cake mixture evenly into the two tins and bake for 25-30mins, or until risen and a skewer inserted into the centre comes out clean. Cool in the tins for 10 mins, then turn out on to a cooling rack. Repeat steps 1 and 2, so that you have four sponge cakes in total.

To make the icing, put the butter in a large bowl and sieve in half the icing sugar, roughly mash together, then whizz with a hand mixer until smooth, add soft cheese and vanilla, sieve in the remaining icing sugar, mash together again, then blend once more with the hand mixer.

Assemble the cake layering up with icing between the sponges, spoon the rest of the icing on top and around the sides of the cake