

GOOD CAKES AND BAKES

RED VELVET BUNDT CAKE

CAKE INGREDIENTS:

2.5 cups sifted cake flour
1.5 cups granulated sugar
1.5 cups canola oil
1 cup buttermilk
2 large eggs
1 tsp vanilla extract
1 tbs beet powder or 2 tbs red food coloring
1 heaping tbs cocoa powder
1 tsp kosher salt
2.5 tsp white vinegar
1/2 tbs baking powder

CREAM CHEESE FILLING:

8 ounces full-fat block cream cheese, softened to room temperature
1 large egg
1/4 cup granulated sugar
1/2 teaspoon pure vanilla extract

MAKE THE CREAM CHEESE FILLING:

Using a handheld or stand mixer fitted with a paddle attachment, beat the cream cheese on high speed until no lumps remain. Beat in the remaining ingredients on medium high speed until combined.

**I like to make this first and allow to sit in refrigerator until ready to use.*

DIRECTIONS:

Preheat oven to 350 degrees F. Grease the bundt pan and set aside. To a mixing bowl add flour, salt and cocoa powder and whisk well to combine. In stand mixer bowl add the sugar and oil. Mix together until pale and fluffy, 4-5 minutes.

In small bowl add eggs, vanilla and beet powder(or red food coloring). Add eggs bowl, one egg at a time, mixing after each addition. Add about 1/3 of the flour mixture and stir to combine. Add half of the buttermilk and stir to combine. Repeat, alternately adding the flour and then buttermilk, ending with flour.

In small bowl add the vinegar and baking soda. Stir together and add to batter. Allow to mix just until combined. Pour 1/2 of batter into prepared bundt pan. Evenly pour and spread cream cheese mixture over batter, smooth into an even layer. Pour remaining batter in pan, making sure the batter covers all the cream cheese mixture. Bake in preheated oven for 55-60 minutes or until a toothpick inserted into the center of the cake comes out with (dry) cake crumbs on it.

Cool in cake pan for 10 minutes and then invert onto a wire cooling rack to cool completely.