



Red Velvet Cake



ingredients

- 1 1/2 sticks unsalted butter, at room temperature.
- 2 1/4 cups sugar
- 3 eggs
- 2 egg yolks
- 3 3/4 cups cake flour
- 2 tablespoons cake enhancer
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons kosher salt
- 1/2 cup Dutch-processed cocoa powder
- 3/4 cup buttermilk
- 3/4 cup Crème fraîche
- 1/3 cup red food coloring
- 2 teaspoons vanilla extract

directions

1. Heat oven to 350 degrees.
2. Cream together butter and sugar until light and fluffy (2-3 minutes). Scrape the bowl to ensure all ingredients are combined.
3. In a separate bowl, whisk the eggs, egg yolks until they are thoroughly combined.
4. Slowly pour the egg mixture into the butter and sugar mixture and beat until combined. Scrape the bowl to ensure all ingredients are combined.
5. In a separate bowl, sift the dry ingredients together.
6. Whisk the buttermilk with the crème fraîche and vanilla together in a small bowl.
7. On low speed, alternate the addition of the flour and crème fraîche mixture into the butter mixture. Don't overmix.
8. Remove the bowl from the mixture. Use a spatula to scrape the sides and bottom of the bowl. Make sure the batter is completely incorporated.
9. Spoon batter evenly into the two 8 inch cake pans.
10. Bake for 50 minutes or until the cake springs back when touched in the center. Allow to cool completely in the pans.
11. Ice with Real Buttercream icing.