



THE UNDERWEAR GOURMET

Dessert

Red Velvet Cake - The Bubble Room's Recipe



Ingredients:

- 3 3/4 cup self-rising flour
- 2 1/4 cup sugar
- 1 1/2 tsp baking soda
- 3 eggs
- 1 1/2 tsp cocoa
- 1 1/2 tsp vanilla extract
- 1 1/2 tsp vinegar
- 2 1/4 cup vegetable oil
- 1 1/2 cup buttermilk
- 1/3 cup red food coloring (this is NOT a typo)
- 16 oz. cream cheese
- 1 1/2 cup butter
- 2 lb powdered sugar
- 1 cup chopped pecans

Directions

1. Preheat oven to 350°
2. Sift together dry ingredients in a bowl.
3. Add eggs, vinegar, oil, buttermilk, vanilla, and food coloring and mix well.
4. Spoon into three greased and floured 9" cake pans.
5. Bake 45-60 minutes or until layers pull away from the sides of the pans. (Check after 45 minutes, they will probably be done then).
6. After cooling 10 minutes (no more, I don't know why), remove the cakes to wire racks to cool completely.
7. Meanwhile, beat cream cheese and butter in mixer until fluffy.
8. Slowly add in powdered sugar and mix until fully incorporate and smooth. (Personally, I'd increase the pecans by a cup, and add them into the frosting here, but Bubble Room doesn't do that)
9. Layer the frosting between each layer of cake, and liberally over the top and sides. Top with chopped pecans.