

# Red Velvet Cake



2 ½ cups self-rising flour	1 ½ cup sugar
1 tsp. White vinegar	2 eggs, slightly beaten
1 tsp. Baking soda	1 tsp. Vanilla
1 ½ cup vegetable oil	1 cup whole buttermilk
2 ½ Tbl red food coloring	

Preheat oven to 350. Spray three 9x2 round cake pans with cooking spray and line with wax paper. Set aside bowl, sift together flour and baking soda. Set aside. In a medium bowl, combine sugar, vegetable oil, eggs, vinegar and vanilla. With an electric mixer, beat until light and fluffy (about 2 minutes). Gradually add flour mixture and mix on low speed just until flour has been incorporated. Slowly add buttermilk. Add food coloring and beat to combine. Divide batter among pans; each pan will be about half full. Tap pans on counter to remove bubbles. Bake until a cake tester into the middle comes out clean, about 30 minutes. Remove the pans to a rack to cool for 5 minutes. Invert pans onto wire rack sprayed with vegetable oil to cook cake completely. To assemble, place one layer, top side down, on a cake stand. Using an offset spatula, spread with ¼ of frosting. Repeat remaining layers. Store in an airtight container for up to one week.

## Red Velvet Cake Frosting

8 oz. Cream cheese, room temperature

½ cup margarine, room temperature

1 lb powdered sugar, sifted

1 cup finely chopped pecans

1 tsp vanilla

Place cream cheese and margarine in a medium bowl and beat until light and fluffy. Add sugar, pecans and vanilla. Beat at low speed to combine.