

The Best Red Velvet Ever!

1 WHITE CAKE MIX

1/2 STICK BUTTER (1/4 CUP ROOM TEMP)

1 CUP WHOLE BUTTERMILK

3 EGGS

2 TBSP. VINEGAR

1 TSP. VANILLA EXTRACT

3 TBSPS COCOA

1-3 OZ. RED FOOD COLORING

Sift the cake mix and cocoa together in a bowl. If it isn't lumpy, you can whisk together with a wire whisk. Put butter in mixing bowl and beat until creamy. Add buttermilk, vinegar, eggs, vanilla, and cake mix with cocoa and beat one minute. Add whole bottle of red food coloring. Spray 8" round cake pans with baking spray. Place batter in each pan with a cup scoop (makes 5 layers). Bake 2 or 3 at a time being sure to place them in center of rack. Bake 20 min. for 8" layers and 15 min. for 9" layers! Cool, wrap and freeze layers to prepare for icing.

ICING: 3/4 CUP BUTTER AT ROOM TEMPERATURE

12 OZ. CREAM CHEESE AT ROOM TEMPERATURE

1 TSP. VANILLA 2 LB. BAG OF POWDERED SUGAR

Cream cream cheese and butter together until smooth and creamy. Add vanilla. Add powdered sugar a little at time until all is blended. Whip at high speed a minute or two. Ice cake and garnish with toasted chopped pecans.

Toasting Chopped Pecans

1 1/2 CUP CHOPPED PECANS, spread out of baking sheet and bake in 350-degree oven for 5 minutes. Take out and shake then cook 3 minutes longer. Cool before using for garnish!