

## Red Velvet Cake Layers

**2 1/2 CUPS ALL-PURPOSE FLOUR (WHITE-LILY)**  
**3 TBSP. COCOA**  
**3 TSP. OF BAKING POWDER**  
**1/2 TSP. SODA**  
**1/2 TSP. SALT**  
**1 1/2 STICKS SALTED BUTTER**  
**2 CUPS GRANULATED SUGAR**  
**3 EGGS ROOM TEMPERATURE**  
**1 TBSP. WHITE VINEGAR**  
**3/4 CUP VEG. OIL**  
**1 FLUID OZ RED FOOD COLORING**  
**1 1/2 CUPS BUTTERMILK**  
**OR 1/2 CUP WATER & 1 CUP EVAPORATED MILK**  
**2 TSP. VANILLA**

Preheat the oven to 350 degrees. In large separate mixing bowl whisk together flour, cocoa, baking powder, soda, and salt. Using an electric mixer and mixing bowl, mix butter and sugar until fluffy (about 2 minutes). Add eggs one at a time. Add vinegar, oil, red food coloring, buttermilk, and vanilla.

Start adding dry ingredients 1/2 cup at a time. When all flour is added, mix for 2 minutes on medium low speed. Pour into 3 well-greased and floured cake pans or one 13"x9"x2" sheet cake pan. Recipe makes too much batter for 2 round layers. Do not fill round cake pans more than 3/4 full. Bake until middle rises and cake begins to pull away from cake pan. Do not open oven and check until 25 minutes has passed for round layers and 30 minutes has passed for sheet cakes. Watch close at end and take out when toothpick comes out clean. Ice cake with Cream cheese icing on page 64.