

RED VELVET CAKE

This recipe makes one sponge of modest height, and can be easily doubled or tripled to make enough for a layer cake.

1 stick butter
½ cup water
1 cup sugar
1 tsp vanilla extract
½ Tbs cider vinegar
1 Tbs food coloring
1 cup + 2 Tbs flour
1 Tbs cocoa powder
½ tsp baking soda
¼ tsp salt
⅓ cup sour cream
1 egg, beaten

- 1) Preheat oven to 350°F. Grease an 8"x8" square pan or a 9" circular pan, then line the bottom with parchment paper.
- 2) In a large bowl, place the sugar, vanilla extract, vinegar, and food coloring.
- 3) In a separate small bowl, mix flour, cocoa powder, baking soda, and salt.
- 4) On the stove, simmer together the water and butter, then pour over the sugar mixture. Whisk until combined.
- 5) When the sugar and butter mixture is cool enough not to curdle the other ingredients, whisk in the sour cream and then the egg.
- 6) In two batches, mix in the flour mixture until smooth.
- 7) Bake for approx. 25 minutes or until a toothpick comes out clean.