Red velvet cake

INGREDIENTS

For the cake:

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
2 1/2 tablespoons unsweetened cocoa powder
1/2 teaspoon salt
1 1/4 cups buttermilk, at room temperature
1 tablespoon white vinegar
1/2 cup unsalted butter, softened
1 1/2 cups granulated sugar
2 large eggs, at room temperature
1 teaspoon vanilla extract
1 tablespoon red food coloring (gel preferred)

For the cream cheese frosting:

8 ounces cream cheese, softened
1/2 cup unsalted butter, softened
3 1/2 cups powdered sugar
1 teaspoon vanilla extract
Pinch of salt

Instructions:

1. **Preheat oven to 350°F (175°C).** Grease and flour two 9-inch round cake pans.
2. **Combine dry ingredients:** In a large bowl, whisk together the flour, baking soda, baking powder, cocoa powder, and salt.
3. **Combine wet ingredients:** In a small bowl, whisk together the buttermilk and vinegar. Let it sit for 5 minutes to activate the buttermilk. In another large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla extract and red food coloring.
4. **Alternate adding dry and wet ingredients:** Add the dry ingredients to the wet ingredients in three batches, alternating with the buttermilk mixture. Be sure to mix until just combined, avoiding overmixing.
5. **Bake:** Divide the batter evenly between the prepared cake pans. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
6. **Cool and frost:** Let the cakes cool in the pans for about 10 minutes, then transfer them to wire racks to cool completely. Once cool, frost the cooled layers with the cream cheese frosting.

Cream cheese frosting instructions:

1. In a large bowl, beat together the softened cream cheese and butter until smooth.
2. Gradually add the powdered sugar, beating until light and fluffy.
3. Stir in the vanilla extract and salt until combined.

Tips:

- For a deeper red color, use gel food coloring instead of liquid food coloring.
- Don't overmix the batter, or the cake will be tough.
- Make sure the buttermilk and eggs are at room temperature for the best results.
- You can also use this recipe to make cupcakes or a Bundt cake. Just adjust the baking time accordingly.