

Red Velvet Cake

A deep mysterious red, well balanced cake, and cream cheese slathered over everything creates quite a tantalising experience.

12 slices



Easy

up to 15 Min.



Ingredients:

For Cake:

300 g Dr. Oetker Nona Self-Raising Flour
2 tbsp Dr. Oetker Nona Cocoa Powder
3 tsp Dr. Oetker Nona Baking Powder
1 tsp Dr. Oetker Nona Vanilla Flavour
1 tsp Salt
300 g Caster Sugar
2 Eggs
270 ml Vegetable Oil
240 ml Buttermilk
20 ml Red Food Colour (gel)

For Cream Cheese Frosting:

500 g Cream Cheese
100 g Icing Sugar
60 ml Whipping Cream

- 1 Preheat oven to 170°C. Line 3 round cake pans (20 or 22 cm) with grease proof paper.
- 2 Place all cake ingredients in a mixing bowl. Mix at medium speed for 3 minutes, scraping bowl occasionally.
- 3 Divide the batter into 3 cake pans and bake at 170°C for 25-30 minutes.
- 4 Cool the cake for 10 minutes and remove the cake from pans, set aside until the cake completely cool.
- 5 Beat the cream cheese, whipping cream and icing sugar at high speed until stiff peak form.
- 6 Apply one third of the cream cheese on the first and second layer of cake, sandwich them all together and then spread the remainder of the cream cheese over the top and sides of the cake.
- 7 Place the cream cheese in the piping bag. Pipe cream cheese on top of the cake and decorate with remained cake crumbs if desired.



Dr. Oetker Nona Malaysia

Tip from the Test Kitchen

- Tip: To make buttermilk, Add 10ml vinegar to 230ml milk, set aside for 5 minutes before use.



Dr. Oetker Nona Malaysia Sdn. Bhd. Phone: +60 (0) 4 501 7504 Fax: +60 (0) 4 501 7507 E-mail: service@oetker.com.my