

This is our family's red velvet cake recipe that inspired our layers-of-light analogy. The icing is unique and not based on cream cheese, more sweet than sour. I'll be happy to come over for a slice if you need someone to try it...

-David

red velvet cake

I LIKE MY CAKE LIKE I LIKE MY LIGHTING: IN LAYERS

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|-----------------------------------|-----------------------------|
| 2 tablespoons cocoa powder | 1 1/2 cups white sugar |
| 1 oz (1 bottle) red food coloring | 2 eggs |
| 1 cup buttermilk | 2 1/2 cups cake flour |
| 1 teaspoon salt | 1 1/2 teaspoons baking soda |
| 1 teaspoon vanilla | 1 tablespoon white vinegar |
| 1 cup oil | |

1. Grease & flour 2 round cake pans. Preheat oven to 350 degrees.
2. In a small bowl, make a paste with food coloring & cocoa and set aside. In another small bowl, mix salt, vanilla, & buttermilk. Set aside.
3. In mixer, combine oil & sugar, then beat in eggs one at a time. Stir in cocoa mix.
4. Beat in buttermilk mixture alternately with flour mixture, don't over-beat. Stir together baking soda and vinegar & gently fold into batter.
5. Pour in pans and bake for 30 minutes or until toothpick comes out clean.

red velvet cake : icing

THE ICING IS LIGHT THAT HELPS US TELL OUR STORIES

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|-------------------------|----------------------|
| 7 1/2 tablespoons flour | 1 1/2 cups sugar |
| 1 1/2 cups milk | 1 tablespoon vanilla |
| 1 1/2 cups butter | |

1. In saucepan, whisk together milk & flour then heat over low to medium-low heat, stirring, until thickened (this can take awhile). Set aside to cool (but not completely).
2. In mixer, put butter and gradually add sugar, beating well until fluffy. Add vanilla, then add cooled milk mix and beat on high until light, smooth, and fluffy. This can also take awhile.
3. Divide cakes in half to form four layers and add icing to tops of each layer. We usually do not ice the sides of the cake.

from the warfel family

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