



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Red Velvet Cake with Nutty Cream Cheese Frosting

2 1/4 cups flour
1 1/2 cups sugar
1 t baking soda
1 t salt
1/4 cup cocoa powder
1 1/3 cups vegetable oil
1 cup buttermilk, room temp
2 large eggs
2 T red food coloring
1 t white distilled vinegar
1 t vanilla

Preheat the oven to 350 degrees. Grease and flour 2 – 9 inch cake pans or make cupcakes. Sift flour, sugar, baking soda, salt and cocoa. In another bowl whisk oil, buttermilk, eggs, food coloring, vinegar and vanilla together until combined. Mix wet and dry ingredients together in a stand mixer with paddle attachment just until combined. Fill pans and bake about 30 minutes for cakes, 18-20 minutes for cupcakes or until toothpick comes out clean.

Nutty Cream Cheese Frosting

(this makes a lot of frosting – use half for cupcakes)

1 lb. cream cheese
4 cups sifted powdered sugar
2 sticks unsalted butter
1 t vanilla
1 1/2 cups chopped walnuts or pecans

Mix softened butter and cream cheese together until fluffy. Add powdered sugar little by little. Mix in vanilla and then fold in nuts by hand. Put frosting in refrigerator until stiff enough to frost the cakes.