



Red Velvet - Vanilla Layer Cake for Layer Cake Slicer & 10" Springform

Prep Time: 20 min.
Bake Time: 60 - 80 min.

Tip: Best if chilled for 12 hours
(made the day before serving)

Ingredients:

Cake

- 1 cup butter, softened to room temperature
- 3 cups granulated sugar
- 6 eggs
- 2 tsp. vanilla extract
- 2 Tbsp. red food coloring
- 3 cups cake flour
- 1/4 tsp salt
- 1 Tbs. cocoa
- 1 tsp. baking soda
- 1 Tbs. cider vinegar
- 1 cup buttermilk

Frosting

- 2 tubs vanilla frosting
- 2 tubs whipped cream cheese
- 1 large container Cool Whip
- 1 cup coconut



Directions

1. Preheat oven to 325°F , with rack placed in center.
2. In a large mixing bowl: cream the butter and sugar until light and fluffy. Add eggs one at a time while beating.
3. Stir in Vanilla and food coloring.
Prepare cake batter according to package directions.
4. In a second large mixing bowl: combine flour, salt and cocoa
5. Dissolve the baking soda in the vinegar and add to the buttermilk.
6. Alternate stirring in the flour and buttermilk, beginning and ending with the flour.
7. Combine both mixing bowls and stir well.
8. Pour batter into greased and floured springform.
9. Bake for 80 minutes or until a toothpick inserted near the center comes out clean.
10. Set pan onto a wire rack to cool. After 10 minutes, remove collar.
Allow the cake to cool completely before removing it from the springform bottom.
11. Place Layer Cake Slicing Mold around the cake and slice it into 3 to 4 layers.
12. In a separate bowl, combine vanilla frosting and cream cheese.
13. Spread mixture between layers, on top and all around the cake.
14. Store in refrigerator, preferably for 12 hours.

Enjoy!