

- I love a good classic red velvet cake. A hint of chocolate, a whole lot of tang, and lots of cream cheese frosting. This cake hits all those notes and more and is super moist and tender. Hi, I'm Lindsay from Life, Love and Sugar, and today we're making a red velvet cake. All right, so to get started, we'll combine our dry ingredients. We've got all purpose flour, a little cocoa powder, baking powder, baking soda, and salt. We'll stir all this together. Set this aside. We're gonna add our butter and our vegetable oil to our mixer. I use an even amount of both so that you get the flavor of the butter, but also the cake is super moist from the oil. So we'll go ahead and add these, and our sugar, and some vanilla extract. And we're gonna mix all these together for two to three minutes until it's light and fluffy and airy. All right, so when it's nice and light and color and airy, we're gonna add our eggs, two at a time. We'll mix until this is well combined. I'm gonna scrape down the sides to make sure that everything is getting well incorporated. All right. We'll add our other two eggs. All right, so now we can add half of our dry ingredients. We'll stir this until it's mostly combined. All right. Now we'll add our buttermilk. Adds a lot of that lovely tang to our cake, and we'll go ahead and add our red color. I'm using just a red food color. You could also use a gel icing color. All right, we'll add the rest of our dry ingredients. All right. All right, I'm gonna give it a little stir by hand just to make sure there's not any lumps of anything down in the bottom of the bowl. All right, so now we can add our cake batter to our cake pans. I have three eight-inch cake pans, and they've been sprayed with non-stick baking spray. I'm also gonna add a parchment circle in the bottom. It'll make it much easier to remove your cakes from the pans after they've baked. And I'm gonna use my food scale because I like to know that they're all even so that they bake evenly. And all my cake layers are the same height. I'll spread this evenly into the pans. All right, so now we can pop these in the oven for about 20 to 25 minutes. All right, so once you've baked your cakes and they're cool, you're ready to make your frosting. We're making a classic cream cheese frosting. We're gonna add our butter to the mixer and our cream cheese, and we'll mix these together until they're smooth and creamy. Now we'll start adding our powdered sugar. I'm gonna add about half to start. I'm gonna go ahead and add my vanilla extract. All right, then we'll add in the rest of our powdered sugar. All right, now it's ready to frost our cake. All right, so to get started building our cake, I've got a turntable and a cardboard cake circle to build my cake on, and then I can move it later to a serving platter or cake stand. I'm gonna grab my first layer of cake. These cake layers are pretty flat, so I don't feel like I really need to trim the tops, but if you do, you can certainly trim yours down. I'm gonna add a cup of frosting to the top of this layer. Once that's in a nice, even layer, I'm gonna add my second layer of cake. I'm gonna add another cup of frosting on top of this cake layer. We'll add our final cake layer on top. I'm gonna smooth out the sides of the cake a little bit here. Now we're ready to frost the outside of our cake. All right, now I'm gonna add some sprinkles to the side of the cake. All right.

Now I'm gonna pipe some shells around the top edge of the cake. I'm using Ateco tip 847, and then I'll finish it off with a few sprinkles. And there you have it, your final red velvet cake. It's moist, tender, delicious. It's so good. If you'd like to give it a try, head over to lifeloveandsugar.com for the full recipe.