



## Red Velvet Cake with Raspberries and Blueberries

*Beautiful presentation, wonderful flavor*

Jenn made this cake for Pat's birthday party. It was a hit and a conversation piece.

Yield 10 - 12 servings

May be made one day ahead and refrigerated. Let stand at room temp one hour before serving.

Quantity	Ingredients	Preparation Notes
<b>Cake</b>		
2 1/4 C	Sifted cake flour	• Preheat oven to 350 degrees.
1/4 C	Unsweetened Cocoa Powder (heaping)	• Butter and flour two 9" cake pans with 1 1/2 inch high sides
1 tsp	Baking Powder	• Sift sifted flour, cocoa powder, baking powder, baking soda and salt into medium bowl.
1 tsp	Baking Soda	• Whisk buttermilk, food coloring, vinegar and vanilla in a small bowl to blend.
1/2 tsp	Salt	• Using electric mixer, beat sugar and butter in large bowl until well blended.
1 C	Buttermilk	• Add eggs one at a time until well blended after each addition.
2 Tbsp	Red Food Coloring	• Beat in dry ingredients in four additions alternating with buttermilk mixture in three additions.
1 tsp	Distilled White Vinegar	• Divide batter between prepared pans.
1 tsp	Vanilla Extract	• Bake cakes until tester inserted in center comes out clean, about 27 minutes.
1 1/2 C	Sugar	• Cool in pans on racks for 10 minutes
1 C	2 sticks unsalted butter (room temp)	• Turn cakes out onto racks and cool completely
1/3 C	Oil	
2 lg	Eggs	
1 pt	Fresh Raspberries	
1 pt	Fresh Blueberries	
<b>Frosting</b>		<b>For Frosting</b>
2 - 8oz pkgs	Cream Cheese (room temp)	• Beat cream cheese and butter in large bowl until smooth.
1/2 C	(1 stick) unsalted butter (room temp)	• Beat in vanilla
1 Tbsp	Vanilla Extract	• Add powdered sugar and beat until smooth
2 1/2 C	Powdered Sugar	• Place one cake layer flat side up on platter.
		• Spread 1 cup of frosting over top of cake.
		• Arrange 1/2 of raspberries and 1/2 of blueberries atop frosting, pressing slightly to adhere.
		• Top with second layer flat side down.
		• Spread remaining frosting over top and sides of cake.
		• Arrange remaining berries decoratively over top of cake