



Red Velvet Cake with Beets

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

10

Description

After reading about the history of the popular red velvet cake I wanted to try the version with beets It has a beautiful color and tastes divine with or without frosting This recipe makes one sheet cake a 2layer cake cupcakes or even cake pops

Ingredients

— - 3 cups all-purpose flour - 2 teaspoons baking powder - 1 ½ cups white sugar - 1 cup buttermilk - 1 cup pureed cooked beets - ½ cup vegetable oil - 2 eggs - 2 tablespoons unsweetened cocoa powder - 1 tablespoon red food coloring - 1 teaspoon vanilla extract - 1 teaspoon vinegar - 1 teaspoon baking soda - 1 teaspoon salt

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line a 9x13-inch cake pan with parchment paper. Sift flour and baking powder together in a large bowl. Whisk sugar
2. buttermilk
3. beets
4. oil
5. eggs
6. cocoa powder
7. red food coloring
8. vanilla extract
9. vinegar
10. baking soda
11. and salt together in a large bowl. Add flour mixture gradually to the bowl
12. stirring after each addition just until incorporated. Pour batter into prepared pan. Tap pan firmly to settle the batter and remove large bubbles. Bake in the preheated oven until a toothpick inserted into the center comes out clean
13. about 35 minutes. Cook's Note Where I live I use "gasificante
14. " which is 1 teaspoon baking soda and 1 teaspoon malic and tartaric acid instead of using baking powder. Avoid over-mixing the cake batter in Step 3 as much as possible.