Red Velvet Cake

Ingredients

Cake

- 1/2 cup Truly Grass Fed Unsalted Butter, room temperature
- 1, 1/2 cup sugar
- 2 eggs
- 1/3 cup cocoa powder
- 1 tsp vanilla extract
- 1 tsp red food coloring
- 2, 1/4 cup all-purpose flour
- 1 tbsp white vinegar
- 1 tsp salt
- 1 tsp baking soda
- 1 cup buttermilk

Frosting

- 6 oz cream cheese, room temperature
- 4 oz Truly Grass Fed Unsalted Butter, room temperature
- 1 tsp vanilla extract
- 3 cups powdered sugar

Instructions

1. Preheat oven to 350° F. Grease a medium Bundt cake pan with butter and dust with flour.
2. Place butter, sugar, and eggs into a stand mixer bowl. Beat with a paddle for about 2 minutes until creamy and fluffy.
3. Add sifted cocoa powder, vanilla, and food coloring. Mix until incorporated.
4. Add flour in two batches, mixing in between. Add vinegar, salt, baking soda, and butter milk. Mix until batter is smooth and even.
5. Pour bater into Bundt cake pan and bake in oven for about 40 minutes or until golden and risen. You should be able to insert a toothpick in the middle and have it come out clean.
6. Transfer cake to a wire rack and let sit for 10 minutes before removing from pan. Let cake continue to cool completely out of pan before frosting.
7. Make frosting by adding cream cheese, butter, and vanilla into a stand mixer bowl. Beat with a paddle for about 3 minutes until just creamy and combined. Add a third of the powdered sugar and mix again until incorporated. Repeat two more times with the remaining powdered sugar.
8. Spread cream cheese frosting over cake as desired and refrigerate for 2 hours to set.
9. Option to serve topped with freeze dried raspberries. Store in refrigerator for up to 2 days.

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