

## Red Velvet Cake

Covered in a cloud of buttercream and topped with chocolate curls, this deep-red cake is holiday-perfect

### GARNISH

- 4 oz. semi-sweet chocolate, melted
- 4 oz. white chocolate, melted



### CAKE

- 3½ cups cake flour, sifted
- 1 tsp. salt
- 1¾ cups sugar
- 1 cup butter, at room temperature
- 4 eggs
- ½ cup

unsweetened cocoa powder, sifted

- 1½ tsp. red food coloring
- 1½ tsp. vanilla extract
- 1¼ cups buttermilk
- 1 Tbs. white vinegar
- 2 tsp. baking soda

### FROSTING

- 1½ cups milk
- 1½ cups sugar
- 5 Tbs. all-purpose flour
- 1 tsp. vanilla extract
- ¾ tsp. salt
- 2 cups (1 lb.) unsalted butter, at room temperature
- 1 cup sweetened, flaked coconut

For garnish, line 2 small loaf pans with plastic wrap; pour each melted chocolate into separate pans; refrigerate until firm, at least 1½ hours. Remove from pans; peel off wrap. With vegetable peeler, scrape curls from blocks onto

wax paper-lined plates; refrigerate until needed. For cake, preheat oven to 350°F. Butter and flour 3 (9") round cake pans. Combine flour and salt; set aside. In bowl with mixer at high speed beat sugar and butter until fluffy, 3-4 minutes. Beat in eggs until combined. In small bowl combine cocoa, food coloring and vanilla to form stiff paste (all of cocoa may not incorporate). Beat into batter until combined. Beat in flour mixture alternately with buttermilk. Combine vinegar with soda; beat into batter until uniform in color, 1-2 minutes. Divide batter among pans. Bake 20-25 minutes or until toothpick inserted into center comes out almost clean. Cool in pans on rack, 10 minutes. Remove from pans; cool completely. For frosting, in pot stir together milk, sugar, flour, vanilla and salt until combined. Over medium-high heat cook, stirring constantly, until mixture

comes to a boil. Boil 1 minute; remove from heat. Transfer to bowl; refrigerate until completely cooled, 30 minutes. In large bowl with mixer at high speed beat butter until fluffy, 3-4 minutes. Beat in custard until fluffy and spreadable. Place 1 cake layer on serving plate; spread with ¾ cup frosting. Top with another cake layer; spread with ¾ cup frosting. Top with remaining cake layer. Spread top and sides of cake with remaining frosting. Lightly press coconut into sides of cake; decorate top with curls.

### Makes 16 servings. Per serving:

638 cal.; 6 g. protein; 39 g. fat; 150 mg. chol.; 69 g. carbs.; 686 mg. sodium; 1 g. fiber

**Your time in the kitchen:** 1 hour, 15 minutes; **ready to serve in** 3 hours

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