

## ***Red Velvet Cake with Cream Cheese Frosting***

Prep time: 30 Minutes

Bake time: 30 Minutes

Makes: 2 9" Rounds



*.Add the arrowroot or substitute with cornstarch to create a "cake flour". Or just add that much more AP flour.*

### ***Ingredients***

312 grams (2 1/2 cups) SGF All Purpose Flour Blend

62 grams (1/2 cup) arrowroot\*

10 grams (2 tbsp) unsweetened natural cocoa powder

1 teaspoon baking soda

1 1/2 teaspoon xanthan gum\*

1/2 teaspoon salt

300 grams (1 1/2 cups) organic cane or granulated sugar

4 large eggs, separated

1 cup avocado oil or oil of choice

1/4 cup greek yogurt or non-dairy alternative

1 tablespoon vanilla extract

1 teaspoon apple cider vinegar

3 drops red food coloring

1/2 cup whole milk or non dairy alternative

### ***Cream Cheese Frosting***

16 oz cream cheese or non dairy alternative

1/2 cup butter or non dairy alternative, room temperature

2 teaspoons vanilla extract

5 1/2 cups powdered sugar (sifted)



## **Red Velvet Cake with Cream Cheese Frosting (cont'd)**

### **Instructions**

1. Preheat oven to 350°F and grease two 9" spring form cake pans with shortening.
2. In a medium bowl whisk together the flour, arrowroot, cocoa powder, baking soda, xanthan gum, and salt.
3. Gather and measure all of the rest of the ingredients.
4. In a small bowl beat 4 egg yolks together using a hand held whisk.
5. Using an electric mixer whip the 4 egg whites until a soft peak forms.
6. Add in the sugar to the egg whites and mix for one minute.
7. Add the egg yolks, oil, yogurt, vanilla and apple cider vinegar and mix until combined.
8. Mix in the flour and food coloring on low speed as you slowly add the milk. Scrape down the bowl when necessary. Batter will thicken as you mix it.
9. Pour batter as evenly as possible into the 2 prepared pans. Put them in the oven and bake for 25-30 minutes until a toothpick inserted in the center of one cake comes out clean.
10. Allow cakes to cool in the pans for at least 15 minutes. Release the spring clip from each pan and lay the cake and plate on a wire rack to cool completely.
11. To make both layers even use a large serrated knife to slice off the thin curved layer off the top. Creating a flat surface will allow the cakes to stack well.
12. **Prepare the cream cheese frosting.**
13. Using an electric mixer to cream the butter, cream cheese and vanilla together. Add the powdered sugar (sift if necessary) and mix until you achieve a smooth consistency. Frost cake.
14. Keep leftovers covered in the refrigerator for up to 5 days.

