

## RED VELVET CAKE

Preheat the oven to 350 degrees. Generously grease and flour two 9-inch springform cake pans.

In a large bowl whisk together the flour, baking soda, baking powder, cocoa powder, and salt.

In another large bowl combine the sugar and vegetable oil. Whisk in the eggs, buttermilk, vanilla, and food coloring. Mix well and stir in the coffee and vinegar. Stir the flour mixture into the egg mixture.

Pour the batter evenly into the pans, and bake for 35 minutes. Do not overbake; the cake will continue to cook as it cools. Place the pans on a wire rack until the pans have cooled completely. Remove the cakes from the pan and let them stand at room temperature for two hours.

*Serves 10 to 12.*

- 2 ¼ cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- 3 tablespoons cocoa powder**
- 1 teaspoon salt**
- 2 ½ cups sugar**
- 1 cup vegetable oil**
- 2 large eggs**
- 1 cup buttermilk**
- 2 ½ teaspoons vanilla extract**
- 2 ounces red food coloring**
- ½ cup brewed black coffee**
- ½ teaspoon distilled vinegar**

