QUEEN
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PREP: 20 min
COOK: 30 min
SERVES: 12-14

Classic Red Velvet Cake

The classic red velvet cake is a timeless recipe that all home bakers should master. Its deep red colour and moist, tender crumb is perfectly complimented by a generous dollop of fluffy cream cheese icing. If you'd like to bake a single layer cake or cupcakes using this recipe, scroll to the bottom of the method for ingredient conversions.

Ingredients

Cake

180g unsalted butter, softened
450g caster sugar
1 ½ tsp salt
3 large eggs, room temperature
30g cocoa powder
Queen Red Pillar Box Food Colour
6 tsp Queen Natural Vanilla Extract
3 cups (450g) plain flour, sifted
1 ½ cups (375ml) buttermilk
4 ½ tsp white vinegar
1 ½ tsp bicarbonate soda

Method - Cake

STEP 1

Preheat oven to 170°C (fan forced). Grease and line three 20cm cake tins with baking paper.

STEP 2

Combine butter, sugar and salt in the bowl of a stand mixer fitted with the paddle attachment. Beat on high until light and creamy, approximately 3-5 minutes. Add eggs one at a time, mixing until fully incorporated.

STEP 3

Place cocoa powder in a small bowl with Vanilla Extract and add Red Food Colour until a paste forms. Add to batter and mix until incorporated.

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Ingredients

Cream Cheese Icing

250g cream cheese

2 tsp Queen Vanilla Bean Paste

100g unsalted butter, softened

4 cups (600g) icing sugar

Method - Cake

STEP 4

Add half the flour and half the buttermilk to the batter, mix to incorporate. Add the remaining flour and buttermilk mixing until just combined.

STEP 5

Mix vinegar and bicarb in a small bowl before adding to the batter and mix to incorporate. Pour into prepared tin and bake for 30 minutes or until an inserted skewer comes out clean.

Method - Icing

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.

STEP 2

Add Vanilla Bean Paste and butter and mix until just incorporated. Add icing sugar and mix on low until combined – do not over mix.

STEP 3

Spread or pipe half the icing onto the first cake layer, top with second layer and repeat with remaining icing. Use a spoon or offset spatula to swirl the icing on top.

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