

Red Velvet Cake

2 ½ cups all purpose flour
1 ½ cups granulated sugar
1 teaspoon baking soda
1 teaspoon salt
2 Tablespoons cocoa powder
¾ cup vegetable oil
1 cup buttermilk
2 eggs
2 tablespoons red food color
1 teaspoon vinegar
2 teaspoons vanilla extract

Preheat oven to 350 degrees. Prepare 2-8" cake pans with grease and flour, or one 9x13" pan

Combine flour, sugar, soda, salt and cocoa, mix well to combine, add oil, mix to combine.

Mix eggs, red color, buttermilk, vinegar, and vanilla extract, whisk to combine.

Pour wet ingredients into the dry and mix to combine.

Blend until smooth. Pour into prepared pan and bake until done, 25-35 minutes, or until a toothpick inserted near center comes out with just a few moist crumbs.