

Red Velvet Cake

1 package German Chocolate Cake Mix (with pudding)

1 cup sour cream

½ cup water

¼ cup vegetable oil

1 (1 ounce) bottle red food coloring

3 eggs

1 tsp vanilla

Cream Cheese Frosting (see below)

Method: Preheat the oven to 350 degrees then grease and flour your cake pan(s) – you can use 2 9 inch round pans or 1 13x9 inch rectangular pan. Place the first 7 ingredients in a large mixing bowl, and beat together for 1 minute to mix, then beat for an additional 2-3 minutes with an electric mixer. Scrape down your bowl occasionally to make sure no dry ingredients remain. Place the batter in your greased and floured pan(s), and bake for 28-30 minutes, or until the cake springs back when lightly touched. Cool for a few minutes in the pan, then invert onto cooling racks to cool completely (unless you're using a 9x13 pan and plan to serve directly from the pan – then just leave it in place.) Once cool, frost with Cream Cheese frosting.

Cream Cheese Frosting

1 8oz package of cream cheese, room temperature

1 stick butter, room temperature

3 ¾ cups confectioner's sugar

1 tsp vanilla

Method: Cream the cream cheese and butter together in a large bowl with a mixer. Beat until extremely light and fluffy, then add vanilla extract. Add the sugar, a little at a time, and beat together until you have a light frosting mixture.