

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

Red Velvet Cake

Red Velvet Bundt Cakes (10 individual cakes)

- 2 ½ cups all purpose flour
- 1 ½ cups sugar
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp cocoa powder
- 1 ½ cups canola oil
- 1 cup buttermilk
- 2 whole eggs
- 2 tbsp red food color
- 1 tsp white vinegar
- 1 tsp vanilla

In a large bowl combine the flour, sugar, baking soda, salt, and cocoa powder. In a separate mixing bowl whisk together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla. Mix the dry ingredients into the wet ingredients until just combined into a smooth batter. Use an ice cream scoop to portion batter into a individual bundt cake pan or muffin pan that has been coated well with non-stick cooking spray. Bake at 350° for 20 – 25 minutes or until a toothpick inserted into the middle of the cake comes out clean. Remove from pan when cool.

Cream Cheese Frosting

- 24 oz cream cheese
- 6 cups powdered sugar
- 12 oz butter
- 1 ½ tsp vanilla

In a mixing bowl combine softened cream cheese, sugar, and butter on low speed until incorporated. Increase speed to high and mix for 5 minutes until light and fluffy. Reduce speed to low and add vanilla. Raise the speed to high and mix briefly until fluffy. Store in refrigerator until stiff.

When frosting is set, smooth onto cooled bundt cakes with a spatula.

Enjoy!