

Red velvet cake

Ingredients

100g caster sugar

60g butter at room temperature

1 egg

1 tsp of cocoa

$\frac{1}{2}$ salt

$\frac{1}{2}$ cup buttermilk

1 tsp white vinegar

170g plain flour

1 tbsp red food colouring

1 tsp Vanilla extract

$\frac{1}{4}$ tsp baking soda (bicarb)

2 tbsp vegetable oil

Method

1. Heat oven to 170 or gas 3.
2. Butter and flour a baking tray and line with non-stick baking paper.
3. Cream the sugar, butter, till smooth and has no lumps.
4. Add egg and mix till smooth.
5. In a measuring jug, add oil, red food colouring, buttermilk and vanilla until smooth.
6. Stir colour mixture and vinegar through the creamed sugar mixture to combine.
7. Add flour, baking soda, cocoa and salt in a separate bowl.

8. Pour the batter into the baking tray and bake for about 25 - 30 minutes.

9. Cool on a wire rack.