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by Gina, Pastry School Diaries

Red Velvet Cake with Cinnamon Buttercream



Ingredients

 For the cake:
1/4 cup dark unsweetened cocoa powder
2 tablespoons red gel food coloring
1/4 cup boiling water
6 tablespoons unsalted butter, softened, cut into small pieces
2 tablespoons vegetable shortening, at room temperature
1 2/3 cups sugar
3 large eggs
1 cup buttermilk
1 teaspoon pure vanilla extract
2 1/2 cups cake flour *see note below
1 teaspoon fine salt
1 tablespoon cider vinegar
1 teaspoon baking soda
For the cinnamon butter cream:
1 1/2 cups sugar
1/4 cup all-purpose flour
1 1/2 cups milk
1/4 cup heavy cream
1 1/2 cups (12 ounces) unsalted butter, soft but cool, cut into small pieces
1 teaspoon pure vanilla extract
2 teaspoons cinnamon
Red Hots (cinnamon imperials) candies for decoration, or any red-ish Valentine's candy.

Preparation

1 Preheat oven to 325 degrees Fahrenheit. Butter three 8-inch round cake pans, line the bottoms with parchment paper, and butter the parchment. Dust the greased pans with flour, and knock out the excess.In a medium bowl, whisk together the cocoa powder,

food coloring, and boiling water. Set aside to cool.

2 In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and shortening until smooth. Scrape down the bowl and add the sugar. Beat until the mixture is light and fluffy, about 5 minutes. Add the eggs, one at a time, beating well after each addition. Stir the buttermilk and vanilla into the cooled cocoa mixture.

3 Sift the flour and salt together into another medium bowl. With the mixer on low, add the flour mixture, alternating with the cocoa mixture, to the egg mixture in three separate additions, beginning and ending with the flour mixture. Beat until incorporated. In a small bowl, combine the vinegar and baking soda and stir until the baking soda dissolves

4 the mixture will fizz. Add to the batter and stir until just combined.

5 Divide the batter among the prepared pans and smooth the tops. Bake until a toothpick inserted in the center of each cake comes out clean, about 30 minutes, rotating the pans halfway through the baking time. Transfer the cakes to a wire rack and let cool for 20 minutes. Invert the cakes onto the rack, remove the pans, and let cool completely. Remove the parchment.

6 To prepare the cinnamon buttercream, whisk the sugar and flour together in a medium heavy bottomed saucepan. Add the milk and cream and cook over medium heat, whisking occasionally, until the mixture comes to a boil and has thickened, about 20 minutes. Transfer the mixture to the bowl of an electric mixer fitted with the paddle attachment. Beat on high until cool. Reduce the speed to low and add the butter

7 beat until thoroughly incorporated. Increase the speed to medium-high and beat until the frosting is light and fluffy. Add the vanilla and cinnamon and continue mixing until combined.

8 If the frosting is too soft, transfer the bowl to the refrigerator to chill slightly, then beat again until it is the proper consistency. If the frosting is too firm, place the bowl over a pot of simmering water and beat with a wooden spoon until it is the proper consistency.

9 To assemble the cake, place one cooled cake layer on a serving platter or revolving cake stand for easy decorating. ***Note if your cake platter doesn't have a top, I suggest you buy a disposable cake board. This way you can easily transfer the cake from the cake stand to a cake saver. Trim the top to create a flat surface and evenly spread about 1 1/4 cups of frosting on top. Top with the next layer, trim and frost the top, then add the third layer. Crumb coat the cakes and put the cake in the refrigerator for 15 minutes to firm up the frosting.

10 Frost the sides and top with the remaining frosting. Garnish the cake with the red hots or whatever candy you can find that's red and sweet for your Valentine. Refrigerate again for 15 minutes.

11 Recipe courtesy of Baked: New Frontiers in Baking

Cooks Note

My blog, Pastry School Diaries was developed out of the desire to learn how to bake like a pro as it was always my dream to attend Pastry School...but who knows, maybe someday! Each week I test new recipes, some more challenging than others and some more outrageous than the next! I always include step-by-step photos with explanation so it's as if you are right there in the kitchen with me. Baking truly is my 'happy' place.

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Gina :)