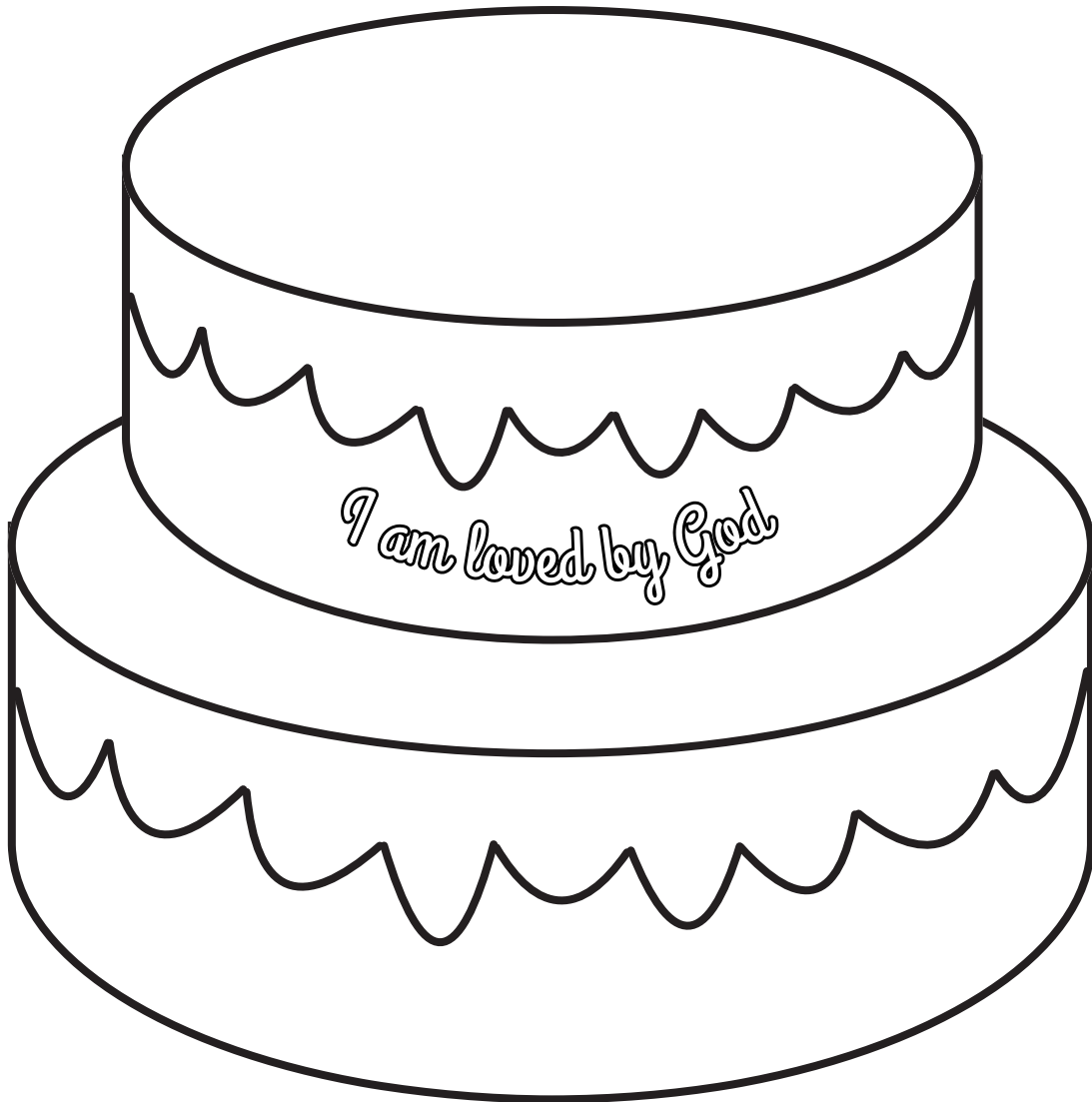


Name: \_\_\_\_\_

Class: \_\_\_\_\_

# Self-Esteem Cake

Color the cake any colors you like. Write your favorite scripture on the cake!



# RED VELVET CAKE

## Ingredients:

3 cups cake flour (sifted)	Liquid food coloring
1 teaspoon baking soda	1 cup vegetable oil
2 tbsp unsweetened natural cocoa powder	1/2 tsp salt
4 large eggs	2 cups granulated sugar
1 cup vegetable oil	1 tsp distilled white vinegar
	1/2 cup unsalted butter
	1 Tbsp pure vanilla extract

## Steps:

1. Preheat the oven to 350°F (175°C) and grease a bundt pan with 1 tablespoon of vegetable shortening.
2. In a large bowl, whisk together flour, baking soda, cocoa powder, and salt. Set aside.
3. In another bowl, beat butter and sugar on medium-high speed for 1 minute. Add oil, egg yolks, vanilla extract, and vinegar; mix until combined.
4. Gradually add the dry ingredients and buttermilk, alternating between them, mixing in red food coloring as desired.

## Steps (Cont.):

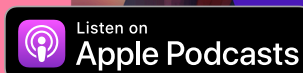
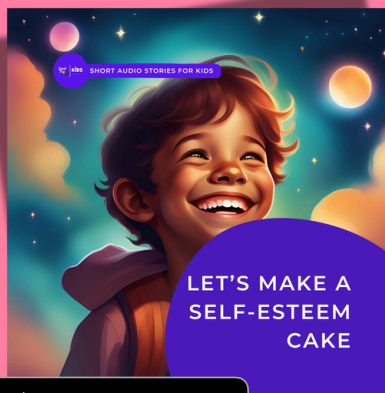
5. Whisk the egg whites in a separate bowl until stiff peaks form, then gently fold them into the batter.
6. Pour the batter into the bundt pan and bake for 30-32 minutes, until a toothpick comes out clean.
7. Let cool, then frost with cream cheese frosting and decorate as desired!

## Tips:

Add heart shaped sprinkles for extra fun.

Want a bite sized treat?

Try adding the extra cake batter to a cupcake tin!



LISTEN ON

