

Red Velvet Cake

Cake layers:

<u>ingredients</u>	<u>amount</u>
WESTFALIA Rühr Frisch	1500 g
WESTFALIA Goldquell Öl	600 g
water	600 g
cocoa	10 g
apple vinegar	10 g
red food colourant	10 g
total amount	2730 g

! by using the food colorant pay attention on the manufactures instructions!

method:

mix the ingredients for the batter in a mixing machine for 3 minutes.

Spread the ready mixture approx. 900g on three prepared baking sheets (laid with baking paper), then bake.

Baking temperature: 200 °C
Baking time: approx. 15 minutes

Filling/topping:

<u>ingredients</u>	<u>amount</u>
butter, tempered	1000 g
icing sugar	600 g
cream cheese, tempered	1600 g
total amount	3200 g

whip the butter and the icing sugar, add the cream cheese bit by bit and whip to a creamy mixture.

Fill the cake layers alternating with the filling, decorate the top with cake crumbles.

! to get a creamy and smooth filling it is important to tempering the butter and the cream cheese to room temperature.!