

Red Velvet Bundt Cake w/Cream Cheese Glaze

Cake

3 ½ C Cake Flour, sifted
½ C Cocoa
1 tsp Salt
2 C Vegetable or Canola Oil
2 C Granulated Sugar
3 Eggs, room temperature
1 ½ tsp Vanilla Extract
5 T Red Food Coloring
1 ¼ C Buttermilk
2 tsp Baking Soda
2 tsp White Vinegar

Cream Cheese Glaze

1 C Powdered Sugar
2 T Cream Cheese, Softened
2 - 3 T Milk

Preheat oven to 350 degrees. Spray Bundt Pan with baking spray and set aside. In a mixing bowl, sift together cake flour, cocoa and salt and set aside. In an standing mixer, add oil, sugar, eggs and vanilla and mix thoroughly on medium speed. Switch to low speed and add food coloring. Add flour mixture and buttermilk alternately. Scrape down sides and continue on low speed. Fill the prepared bundt pan $\frac{3}{4}$ full with the batter. Bake for 50-60 minutes or until a toothpick comes out clean. Remove cake and cool in pan for 10 minutes before inverting onto a cooling rack.

In a small bowl, add powdered sugar, cream cheese and 2 T of Milk. For thinner icing, add more milk. Place cake on a cake plate and drizzle with glaze.