RED VELVET CAKE WITH VANILLA CREAM FROSTING

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Reduces skin formation and discolouration, enabling longer presentation times

🕐 25   🔥 easy

INGREDIENTS FOR 1 CAKE(S), Ø 23 CM

FOR THE CAKE

250 g	Cake flour
10 g	Salt
15 g	Cocoa powder
120 g	Butter, softened
300 g	Sugar
100 g	Egg(s)
10 g	Vanilla extract
30 ml	Red food colouring
250 ml	Buttermilk
15 ml	Vinegar, white
15 g	Baking soda

FOR THE FROSTING

400 g	QimiQ Whip Pastry Cream, chilled
300 g	Cream cheese
10 g	Vanilla extract
150 g	Sugar
200 g	Coconut flakes

METHOD

1. For the cake, preheat the oven to 175° C (conventional oven). Grease three 23 cm cake tins and line the bottoms with parchment paper.
2. Sift the flour, salt and cocoa together. Beat the butter in a mixer until soft, add the sugar and continue to whisk until light and fluffy. Add the eggs and vanilla and mix well.
3. Add the red colouring to the butter milk and mix well. Turn the mixer to low speed and add the flour alternately with the butter milk to the cake mixture.
4. Pour the vinegar into a small cup and add the baking soda. Allow to fizz and fold quickly into the cake mixture. Divide the cake mixture evenly between the three cake tins and smooth off the surface with a palette knife.
5. Bake in the hot oven for approx. 30 minutes or until done. Remove from the oven, allow the cakes to cool in the tins for 10 minutes then tip out of the tins onto a wire rack and allow to cool completely. Wrap in plastic foil and chill for one hour.
6. For the frosting, lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the cream cheese, vanilla and sugar and continue to whisk at top speed until the required volume has been achieved.
7. Sandwich the cake bases together with the frosting. Coat the cake completely with the frosting and sprinkle with coconut to finish.