

Red Velvet Cake with Cream Cheese Frosting

Our simple red velvet cake recipe calls for a box of cake mix and uses a single bowl to combine all of the dough ingredients. You can make the recipe even easier by purchasing a jar of cream cheese frosting instead of making it yourself.

* Ingredients :

- ☞ 1 box of German chocolate cake mix (2 layers) with pudding
- ☞ 1 cup of sour cream
- ☞ 1/2 cup of water
- ☞ 1/4 cup unsweetened cocoa powder
- ☞ 1/4 cup of vegetable oil
- ☞ 1 bottle of red food coloring
- ☞ 3 eggs
- ☞ 2 c. pure vanilla extract

* Cream cheese frosting

- ☞ 1 envelope of cream cheese, softened
- ☞ 1/4 cup butter, softened
- ☞ 2 c. 1 tbsp sour cream
- ☞ 2 c. pure vanilla extract
- ☞ 16 oz of icing sugar

* Preparation :

1 – Preheat the oven to 350 ° F. For cake, in large bowl, beat cake mix, sour cream, water, cocoa powder, oil, food coloring, eggs and vanilla with electric mixer on low speed just enough to moisten, scraping down sides of bowl often. Whisk at medium pace for 2 min. Pour mixture into 2 greased and floured 9-inch round cake pans.

2 – Bake for 30 min, or until a toothpick inserted in the center comes out clean. Let cool in the pan for 10 minutes.

Unmould, place on a wire rack and let cool completely.

3 – For the frosting, in a large bowl, beat the cream cheese, butter, sour cream and vanilla until light and fluffy. Gradually add icing sugar, beating until smooth. Spread cooled frosting inside and outside of cake.