



Best Ever Red Velvet Cake

This recipe makes an extremely light and rich-tasting cake

Preheat oven to 325F

Makes 1 layer cake or 18 cupcakes

(Half quantities for one cake or 8 large cupcakes)

Grease and flour pans, or line cupcake tins

2 cups/500g (1 cup/250g) all purpose flour

1 tsp/5 ml (1/2 tsp/2.5ml) baking soda

1 tsp/5ml baking powder

1 tsp/5 ml (1/2 tsp/2.5ml) salt

2 T/20 ml (1 T/10 ml) sweetened cocoa powder

1 cup/250g (1/2 cup/125g) sugar

2 (1) eggs

1 cup/250ml (1/2 cup/125ml) oil

1 cup/250g (1/2 cup/125g) plain yogurt

few drops of red food colouring

1 tsp/5 ml (1/2 tsp/2.5ml) white vinegar

1/2 cup/125ml (1/4 cup/60ml) plain prepared coffee

Combine dry ingredients in bowl. In another bowl, beat eggs, oil, yogurt, vinegar and food colouring. Add liquid to dry ingredients and beat well. Pour mixture into prepared pans or cupcake tins.

Bake for 30-35 minutes until toothpick comes out clean. Cool on rack.