

# Grandmother Paul's Red Velvet Cake

Recipe courtesy Paula Deen



## Recipe Summary

**Difficulty:** Medium

**Prep Time:** 30 minutes

**Inactive Prep Time:** 2 hours

**Cook Time:** 25 minutes

**Yield:** 16 to 20 servings

**User Rating:** ★★★★★

### Cake:

2 cups sugar

1/2 pound (2 sticks) butter, at room temperature

2 eggs

2 tablespoons cocoa powder

2 ounces red food coloring

2 1/2 cups cake flour

1 teaspoon salt

1 cup buttermilk

1 teaspoon vanilla extract

1/2 teaspoon baking soda

1 tablespoon vinegar

### Icing:

1 (8-ounce) package cream cheese

1 stick butter, softened

1 cup melted marshmallows

1 (1-pound) box confectioners' sugar

1 cup shredded coconut

1 cup chopped pecans

### Cake:

Preheat oven to 350 degrees F.

In a mixing bowl, cream the sugar and butter, beat until light and fluffy. Add the eggs one at a time and mix well after each addition. Mix cocoa and food coloring together and then add to sugar mixture; mix well. Sift together flour and salt. Add flour mixture to the creamed mixture alternately with buttermilk. Blend in vanilla. In a small bowl, combine baking soda and vinegar and add to mixture. Pour batter into 3 (8-inch) round greased and floured pans. Bake for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean. Remove from heat and cool completely before frosting.

### Icing:

Blend cream cheese and butter together in a mixing bowl. Add marshmallows and sugar and blend. Fold in coconut and nuts. Spread between layers and on top and sides of cooled cake.

Episode#: PA1D10

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