

Red Velvet Cake with Cream Cheese Filling and White Chocolate Ganache

CAKE (adapted from Magnolia Bakery Red Velvet Cake)

- 3 1/2 cups of cake flour (not self-rising)
- 1 1/2 sticks of unsalted butter, softened
- 2 1/4 cups white granulated sugar
- 3 large eggs, room temperature
- 2 small bottles of red gel food coloring (I use Spectrum brand)
- 3 tablespoons good quality unsweetened cocoa powder
- 1 1/2 teaspoons pure vanilla extract
- 1 1/2 teaspoons salt
- 1 1/2 cups buttermilk, well shaken
- 1 1/2 teaspoons cider vinegar
- 1 1/2 teaspoons baking soda

CREAM CHEESE FILLING

- 1 8oz block of cream cheese, softened
- 1/2 stick unsalted butter, softened
- 1/4 cup sour cream
- 1/2 teaspoon pure vanilla extract
- 2 tablespoons of half and half, milk or heavy cream
- 3 cups confectioners sugar

WHITE CHOCOLATE GANACHE

- 1 11oz bag of good quality white chocolate chips
- 1/2 heavy cream
- 2 tablespoons of unsalted butter

METHOD

Preheat oven to 350 degrees. Butter, flour and line 2 9 inch cake pans with parchment paper

In a medium bowl sift together the cake flour and the cocoa powder. Set aside.

Using a hand held mixer, in a large bowl cream together the sugar and the butter until light and fluffy, about 5 minutes. Add the eggs one at a time beating well after each addition. Beat in vanilla. Beat in red food coloring.

Combine buttermilk and salt in a measuring cup.

STIR in the flour mixture in 3 additions, alternating with the buttermilk mixture. Do not use beaters, this will make the cake very dense. I prefer light

and fluffy. Do as you wish.

In a small bowl combine the baking soda and cider vinegar and watch the 3rd grade science experiment unfold (you'll see what I mean). Stir mixture into batter.

Distribute batter evenly amongst the two prepared pans and bake in a 350 degree oven for 35-45 minutes or until a toothpick inserted into the center comes out clean.

Allow to cool in pans for 15 minutes, turn out of pans and allow to cool completely on a baking rack.

While this is cooling make the cream cheese frosting and ganache. For the cream cheese frosting beat on 8oz block of cream cheese, half a stick of unsalted butter and a quarter cup of sour cream together in a medium bowl. Add half of a teaspoon of vanilla extract, 1/2 cup heavy cream and beat. Slowly add approximately 3 cups of confectioners sugar. Spread frosting over one layer of cake. Place remaining layer on top.

For the ganache, melt together an 11oz bag of white chocolate chips and 1/2 cup heavy cream in a double boiler. Stir constantly. Once smooth and melted take off of heat and add 2 tablespoons of butter. Stir until melted. Allow to cool and thicken and pour SLOWLY over cake. You may not need all of the ganache.

To assemble the cake; once cooled, apply cream cheese frosting to one layer. Top with other cake layer and pour thickened ganache slowly over the top, letting the ganache make it's own way down the cake.