

## Michala's Naturally Red Velvet Cake

### Red Velvet Cake

#### Ingredients:

- 6 organic eggs, separated
- 1 C granulated sugar, divided in half
- 1 tsp pure vanilla extract
- 1/3 C buttermilk
- 1 tsp cream of tartar
- 3/4 C cake flour
- 1/3 C beet powder
- 1 Tbsp cocoa powder

#### Directions:

1. Preheat oven to 350 degrees F
2. Whisk together egg yolks, 1/2 C granulated sugar, vanilla and buttermilk in a double boiler for 3-5 minutes until pale yellow.
3. Remove from heat and continue whisking for an additional 5 min. until thick and foamy. It should triple in size.
4. Meanwhile, in a separate bowl, whisk together egg whites until foamy. Mix in cream of tartar.
5. Continue whisking until soft peaks begin to form, then gradually add remaining 1/2 C granulated sugar and beat until peaks are stiff and glossy.
6. In a separate bowl, sift together cocoa powder, beet powder, and cake flour.
7. Gently fold dry ingredients into egg yolk and egg white mixtures until combined.
8. Line two 9" round cake pans with parchment paper and divide cake batter between the two. Bake for 20-25 min or until an inserted toothpick comes out clean.
9. Remove from heat. Gently cut cake away from edges and remove from pan.
10. Allow cake to completely cool before frosting.
11. Frost, layer and enjoy!

### Cream Cheese Frosting

#### Ingredients:

- 2 sticks unsalted butter at room temperature
- 8 oz cream cheese
- 1 tsp vanilla
- 1 cup powdered sugar

Cream together butter and cream cheese until smooth. Add in vanilla and powdered sugar, beating until well combined. Makes enough to frost a two layered cake.