Iced Red Velvet Cake

[From allrecipes.com.au]

★★★★★

💬 **15** reviews

♡ **349** saves

🕐 **45** min

The classic three layer red chocolate cake with a white chocolate cream cheese icing. Perfect for Christmas!

http://allrecipes.com.au/recipe/10766/iced-red-velvet-cake.aspx

Ingredients
Serves: 12

- 250g butter, softened
- 3 cups (660g) white sugar
- 6 eggs
- 30ml red food colouring
- 3 tablespoons unsweetened cocoa powder
- 3 cups (375g) plain flour
- 1 cup (250ml) buttermilk
- 1 teaspoon vanilla essence
- 1/2 teaspoon salt
- 1 teaspoon bicarb soda
- 1 tablespoon white vinegar

- **For the Icing**
- 500g cream cheese
- 375g white chocolate
- 250g butter, softened

Directions
Preparation: 20min › Cook:25min › Ready in: 45min

1. Preheat oven to 170 degrees C. Grease and flour three 20cm cake tins.
2. In a large bowl, cream the butter and the sugar. Add eggs one at a time, beating well after each addition. Mix food colouring with cocoa and add to mixture.
3. Add flour alternately with buttermilk. Add vanilla and salt.
4. Mix the bicarb with the vinegar, and gently stir into mixture. Be careful not to over mix.
5. Divide batter into three prepared 20cm round tins. Bake in preheated oven for 25 minutes. Allow to cool.
6. To make the white chocolate cream cheese icing: Melt the white chocolate in a double boiler or in the microwave and allow to cool to lukewarm. In a large bowl, beat the cream cheese until light and fluffy. Gradually beat in melted white chocolate and softened butter. Beat until it is the consistency of whipped cream, then use to ice between the layers and on top of the cake.