

**Romantic Monday**  
**SWEET RED VELVET CAKE**

- 1 cup vegetable oil
- 1<sup>3</sup>/<sub>4</sub> cups sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup buttermilk
- 2 teaspoons white vinegar
- 1/4 cup red food coloring
- 2<sup>1</sup>/<sub>4</sub> cups cake flour, sifted
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

**FROSTING**

- 1 cup cream cheese, softened
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 3 cups powdered sugar
- 1/2 cup pecans, optional

1. Preheat oven to 325 degrees. In a large bowl, beat together oil, sugar, eggs & vanilla. After mixture is blended well, add buttermilk, vinegar & food coloring.
2. In a medium bowl, sift together 3 times, cake flour, cocoa powder, baking powder, baking soda & salt. Slowly add flour mixture to bowl of liquid mixture, a little at a time. Coat two 9-inch cake pans with non-stick cooking spray. Pour batter into pans & bake for 25 minutes. Let cool before frosting.
3. Using an electric mixer on low speed, beat cream cheese, butter & vanilla. Gradually add powdered sugar & beat for 5 minutes until smooth. Frost cake & place pecans on top.

**servings: 12 / prep time: 20 minutes / cook time: 25 minutes**