

Ruby Steinberg-Wolfe, on why she (along with her sister Micah and parents Vicky Steinberg and Gavi Wolfe) contributed to the Kitchen Plus Renovation Fund:

*"We're supporting the Eitz Chayim kitchen project because we want all the kids in Hebrew School and Sunday School to make things and work hands-on in the kitchen with recipes for the holidays and to have the space and materials they need to do that and have fun while doing it!"*

Hi Everyone!

This is a double layer red velvet cake recipe that we have enjoyed. We follow this recipe: <https://foodsguy.com/red-velvet-cake-without-buttermilk/>, but with some changes:

- We put in chocolate chips! (However many you want)
- We used two different sized round pans, so the cooking time was less for the smaller one.
- We didn't have pastry flour, so we used all purpose flour, but took out two tablespoons per cup and replaced those with cornstarch.
- We used pre-made frosting (although we like making our own, too).
- When the cakes are cool, we stack them, "gluing" them with white frosting. Then we put white frosting on the top, and use a toothpick or chopstick to swirl some chocolate frosting in too.

Hope you like it!



YIELD: 1

# Red Velvet Cake Without Buttermilk



This is our favorite red velvet cake recipe using a buttermilk substitute. We hope you enjoy this decadent dessert!

PREP TIME	COOK TIME	TOTAL TIME
20 minutes	20 minutes	40 minutes

## Ingredients

### For the cake:

- 1 cup of sugar
- 1/4 teaspoon salt
- 2 cups pastry flour
- 2 tablespoons cocoa powder
- 2/3 cups of milk
- 1 1/2 teaspoon baking powder
- 2/3 cups unsalted butter, softened
- 2 eggs
- 2 teaspoons of red coloring
- 1 teaspoon vinegar
- 1/2 teaspoon vanilla

### For the frosting:

- 4 cups of powdered Sugar
- 8 oz. cream cheese
- 1/2 cup butter
- 1 tsp. vanilla extract

## Instructions

### To make the cake:

In a large bowl, combine the flour, sugar, cocoa powder, baking powder, and salt.

Using an electric mixer, add the butter, milk, eggs, coloring paste, vinegar, and vanilla, beating for about 2 minutes or until it is smooth.

Divide the batter into 2 greased rounded cake pans.

Bake in preheated 375 ° F oven for 18 to 20 minutes or until a toothpick inserted in the center of the cakes comes out clean.

Cool completely and spread the cream cheese icing in the middle, on top and on the side of the cake

### **To make the frosting:**

With a hand mixer, mix all the ingredients until you obtain a smooth icing texture.

### **Nutrition Information: YIELD: 12 SERVING SIZE: 1**

*Amount Per Serving:* CALORIES: 690 TOTAL FAT: 36g SATURATED FAT: 21g TRANS FAT: 0g UNSATURATED FAT: 12g  
CHOLESTEROL: 126mg SODIUM: 424mg CARBOHYDRATES: 87g FIBER: 2g SUGAR: 64g PROTEIN: 7g

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<https://foodsguy.com/red-velvet-cake-without-buttermilk/>