



DENNIS VAN

Red 'Dead' Velvet Cake

THE PASTRY CHEF OF DISTRICT KITCHEN + COCKTAILS RESTAURANT IN AUSTIN SHARES A SPOOKY, SWEET DESSERT

- Cooking spray
- 2 cups all-purpose flour
- 2 Tbsp. unsweetened cocoa
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 1 cup whole buttermilk
- ½ cup brewed coffee
- 1 tsp. vanilla extract
- 1 tsp. white vinegar
- 1¾ cups granulated sugar
- 1 cup canola oil
- 2 large eggs

- Red food-coloring gel
- 1 (16-oz.) container cream-cheese frosting
- ¼ cup heavy cream
- 1 (4-oz.) white chocolate baking bar, finely chopped

1. Preheat oven to 350°. Coat a 9x5x3-inch loaf pan with cooking spray; line bottom of pan with parchment paper. Set aside.
2. Stir together flour, cocoa, baking powder, baking soda and salt in a bowl. Stir together buttermilk, coffee, vanilla and vinegar in a separate bowl.
3. Beat sugar and oil with an electric mixer on medium until well-blended, 1 minute. Add eggs, 1 at a time, beating after each addition. Add flour mixture to egg mixture alternately with buttermilk

- mixture in thirds, beginning and ending with flour mixture. Add red food coloring to reach desired color; beat on medium until color is just blended.
4. Pour batter into prepared pan. Bake until a wooden pick inserted in center of cake comes out clean, about 1 hour. Cool in pan 20 minutes; remove from pan to a wire rack. Cool completely.
 5. Invert cake onto a platter. Spread frosting over top and sides of cake, smoothing with an offset spatula. Place cake in freezer for 30 minutes.
 6. Meanwhile, microwave heavy cream in a microwavable bowl on high until hot, about 1 minute. Place white chocolate in a small heatproof bowl; pour hot heavy cream over chocolate. Let stand 1 minute; whisk to combine. Let cool to room temperature.
 7. Remove cake from freezer; pour cooled white chocolate glaze over top, creating drip marks down sides of cake. Refrigerate cake for 10 minutes.
 8. Place a small amount of red food coloring on a plate. Dip tip of a clean food-safe paintbrush in food coloring; gently drip, drag and splatter red color onto the cake.
- Serves:** 12
Active time: 35 minutes
Total time: 2 hours, 45 minutes

Quick Tip!

When used in large amounts, red food dye can leave a bitter aftertaste. Choose one—like Wilton's No-Taste Icing Color (\$1.75, walmart.com)—that is made to add color without affecting flavor

