



## Ingredients

- 1/2 cup butter, at room temperature
- 3 Tablespoons cocoa powder
- 1 1/2 cups sugar
- 2 eggs room temperature
- 2 teaspoons vanilla
- 6 Tablespoons red food colouring (4 fl. oz.)
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 1/2 cups flour sifted or Cake flour adding 6 tablespoons
- 1 cup buttermilk
- 1 tablespoon vinegar

## Preparation:

Heat Oven to 350 degrees. Prepare three 9 inch cake pans with butter or shortening, lightly flour or with cocoa, tapping the pans to coat and discard extra dust.

Cream butter and sugar together. Add room temperature eggs one at a time and beat vigorously until light and fluffy. Mix in vanilla.

In a separate bowl or, I prefer my two cup Pyrex glass measuring cup. Make a paste of cocoa, food coloring. Then add and mix in the buttermilk and vinegar. Sift together remaining dry ingredients. Alternating between wet and dry ingredients combine into butter mixture. Mix on high for 2 min.

Divide batter among three pans. This is when my food scale comes in handy, I weigh them to make sure batter is even. Bake 20 to 25 minutes.

Cool five minutes and score the outside of the pan and flip onto a wire rack. (wire rack, wiping or spraying with oil to keep from sticking) Cool completely before frosting. Dust crumbs from the outer edge of cake. They will bleed into your frosting.



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