

# Red Velvet Valentine's Day Cake

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Prep. time : 20 minutes

Cook time : 15 minutes

Ready in 35 minutes plus cooling

Level : Basic

## **Ingredients:**

### **Red Velvet Cake:**

- All purpose flour 120g (4.2oz)
- Sugar 135g (4.7oz)
- Cocoa powder 6g (1/2Tbsp)
- Baking soda 3g (1/2Tsp)
- Salt 1g (1/4Tsp)
- Buttermilk 160g (5.6oz) (or 150g milk mixed with 10g of lemon juice)
- Vegetable oil 80g (2.8oz)
- Apple cider vinegar 1/2Tsp

### **Mascarpone Cream:**

- Mascarpone cream cheese 150g (5.3oz)
- Sugar 30g (1oz)
- Vanilla powder
- Cream 35% 150g (5.3oz)

## Directions

1. Put lukewarm milk into a measuring cup, add lemon juice and stir to combine. Leave this at room temperature for about 15 minutes, until it curdles. You can use buttermilk instead of this mixture.
2. Put sifted flour into another bowl. Add sugar, cocoa powder, baking soda, and salt and stir well with a whisk. Add curdled milk (or buttermilk) into the dry ingredients and stir well to combine. Add vegetable oil and apple cider vinegar and stir again. Finally add red gel coloring, and stir well with a whisk.
3. Transfer the batter into 30cm x 30cm (12"x12") pan lined with parchment paper. Distribute the mixture using a small spatula, and then bake the cake at 180°C (350°F) for about 15 minutes. Take it out and leave it to cool down completely.
4. To make mascarpone cream put mascarpone cream cheese into a bowl. Add sugar and vanilla powder and stir well with a silicone spatula. Whip the cream in a stand mixer fitted with whisk attachment to soft peaks. Add whipped cream into mascarpone mixture and stir until combined.
5. Cut out nine hearts out of cooled cake with a cookie cutter.
6. Place one red velvet heart onto a plate. Put mascarpone cream into a piping bag fitted with plain 8mm (3/8") tip and pipe the cream onto the cake. Cover it with another layer and repeat the procedure. Cover this with the final, top layer.
7. To make it easier to pipe a small heart, make an imprint on the top layer using a small heart shaped cutter.
8. Pipe blobs of cream along the edge of the cake. Then, using a piping bag fitted with 2mm (5/64") tip pipe small blobs of cream, following the small heart shaped imprint. Finish the decoration with various sprinkles. Of course, you can use any form, color or shape you like, just let your imagination guide you.
9. There, your delicious Red Velvet Valentine's cake is done! Enjoy!