Red Velvet Cake

Ingredients:

2.5 cups all-purpose flour

1.5 cups vegetable oil

2 eggs

1 cup buttermilk

1 tablespoon vinegar

2 cups sugar

1 tablespoon unsweetened cocoa powder

1 teaspoon salt

1 teaspoon baking soda

Red food colouring

1. Preheat oven to 350 degrees F. Coat a baking tin with oil. Place parchment rounds in the pans.
2. In a mixing bowl, add oil, eggs, buttermilk, vinegar and vanilla. Mix until well incorporated. Add in the sugar and mix well until incorporated.
3. Next add the cocoa powder, salt and baking soda. Mix until no lumps remain in the cocoa powder.
4. Mixing slowly, add in the flour and red-food colouring. Mix until smooth, scraping the sides of the bowl as necessary.
5. Divide the batter equally into the 3 prepared pans. Bake for 25-30 minutes or until a toothpick inserted comes out clean.
6. Cool in the pan for 10 minutes and then turn the cake out onto a wire rack to cool completely.
7. Frost as desired.
8. Serve with a cool or warm drink or just enjoy it on its own.