Red Velvet Layer Cake

Recipe by Zola Nene

Serves: 8

Cooking: 1hr 30min

Difficulty: Medium

Ingredients :

For the sponge:

- 500ml water
- 450ml Selati Muscovado sugar
- 240ml melted butter
- 40ml red food colour
- 380ml cake flour
- 60ml cocoa powder
- 5ml baking powder
- Pinch salt
- 10ml bicarbonate of soda
- 4 eggs, beaten

For the cream cheese frosting:

- 500g cream cheese, at room temperature
- 250g butter, softened
- 1 tsp vanilla essence
- 4 cups sifted Selati icing snow

For the White Chocolate Ganache:

- 100ml cream
- 100g white chocolate, finely chopped

Methods :

- Preheat oven to 160C
- Place the water and muscovado sugar into a pot, then stir over low heat until sugar has melted. Remove from the heat then stir in the melted butter and red food colour then set aside to cool slightly.
- Sift together the flour, cocoa powder, baking powder, salt and bicarb.
- Stir the beaten eggs into the cooled liquid mixture, then add the dry ingredients and mix well until evenly incorporated.
- Pour into 4 greased and lined 20cm sandwich cake tins then leave to stand for 20 minutes on the kitchen counter before baking.
- Bake in a preheated 160C oven for 30 minutes or until the sponges are cooked through.
- Leave to cool for 5 minutes in the tins, before turning out and leaving to cool completely.
- For the Cream Cheese Frosting, in a large mixing bowl, beat the cream cheese, butter and vanilla together until smooth. Add the icing sugar.
- Sandwich the cooled cakes together using the cream cheese frosting.
- For the ganache, boil the cream then pour onto the chopped white chocolate and gently stir until all the chocolate is melted and the mixture is smooth.
- Pour the ganache over the cake, then decorate with white chocolate as desired.