

## **Red Velvet Truffles**

### **Red velvet cake:**

#### ***Ingredients***

2 cups all purpose flour  
½ cup cocoa powder  
2 tsp. baking powder  
½ tsp. baking soda  
1 tsp. salt  
1 cup buttermilk, well shaken  
1 tbsp. vanilla  
4 tbsp. liquid red food colouring or 1 tsp. gel red colouring (will need to add 3 tbsp water to the mixture)  
225g unsalted butter  
1 ½ cups sugar  
4 large eggs



#### ***Directions***

1. Preheat oven to 175oC. Grease two 9x2 inch pans (I used one larger rectangular tin and just cooked it longer)
2. Sift together flour, cocoa powder, baking powder, baking soda and salt. Stir together with a spoon and set aside
3. Mix buttermilk together with red food colouring and vanilla. Set aside.
4. In a stand mixer/beater, beat butter on low speed until soft. Add the sugar in a steady stream, then increase the speed of the mixer to medium and beat for 2 minutes until light and fluffy.
5. Add the eggs one at a time, beating in between additions.
6. Beat again for 2 minutes at medium
7. Now at a low speed, add the flour mixture in three equal portions, alternating with the milk in two equal portions (beginning and ending with the flour)
8. Scrape the bowl then run for another 30 seconds on low to combine everything equally.
9. Divide equally into the two tins, if using. Bake for 20-30 minutes or until a toothpick comes out clean (I think mine took about 40 minutes)

### **Cream cheese icing:**

#### ***Ingredients***

250g cream cheese  
100g butter  
2 cups icing sugar  
1 tsp vanilla

**Directions**

1. Blend butter and cream cheese together in a mixer until smooth and creamy. Add vanilla and mix until combined.
2. Add icing sugar slowly. Add some lemon juice to taste if you like.

**Truffles:****Directions**

1. Mash up the red velvet cake in a large bowl with a fork. Add the cream cheese icing, then mix together well.
2. Refrigerate until firm.
3. Meanwhile, melt a 350g-400g packet of white chocolate melts over a double boiler or in the microwave.
4. Once the cake mixture is firm, remove from the fridge and roll into small balls.
5. Dip into the white chocolate mixture, or drizzle the chocolate over to cover (I found it easier to drizzle over, the cake mixture is quite soft!)
6. Leave to set.

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