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## BLUE VELVET CAKE

**Yield:** Two 10" round cakes

### Ingredients

- 4 cups granulated sugar
- 6 cups all-purpose flour
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- ½ cup cocoa
- 2 cups unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1⅓ cups vegetable oil
- 1 tablespoon Madagascar bourbon vanilla extract
- 2 cups water
- 3 tablespoons blue food coloring

### Preparation

1. Preheat oven to 350 F.
2. Grease pans and set aside.
3. Fit the bowl of a stand mixer with the whip attachment.
4. Combine sugar, flour, cocoa, salt and baking soda in the mixer and turn on low speed. This will sift the ingredients.
5. Add blue food coloring to the water and set aside.
6. Add vinegar to the milk and set aside.
7. Add vanilla to the oil.
8. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water mixture.
9. Mix until incorporated and no lumps are found.
10. Add the last bit of water and blend until fully incorporated.
11. Fill pans and bake for 30-45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.