

Red Velvet Cake Roll -- Lynn's Recipes Valentine's Day by Lynn's Recipes



Lynn demonstrates how to make a Red Velvet Cake Roll that would be a perfect Valentine's Day dessert.

Ingredients:

Cake:

- 4 eggs
- $\frac{3}{4}$ cup sugar
- 1 bottle (1 ounce) red food coloring
- 2 Tablespoons buttermilk
- 1 Tablespoon canola oil
- 1 teaspoon cider vinegar
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup cake flour
- $\frac{1}{4}$ cup baking cocoa
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- Confectioners' Sugar

Filling:

- 1 package (8 ounces) cream cheese, softened
- $\frac{1}{4}$ cup butter, softened
- 3 cups confectioner's sugar
- 1 teaspoon vanilla extract

Red Velvet Cake Roll -- Lynn's Recipes Valentine's Day by Lynn's Recipes

- Additional confectioners' sugar

Preheat oven to 350°.

Line a greased 15x10x1 inch jelly roll pan with waxed paper and spray it with cooking spray. Set aside

In a large bowl, beat eggs on high speed for 3 minutes. Gradually add sugar, beating until mixture becomes thick and lemon colored. Beat in the food coloring, buttermilk, oil, vinegar and vanilla. Combine the flour, cocoa, baking powder and salt; fold into egg mixture. Spread into prepared pan.

Bake at 350° for 12-15 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Invert onto a kitchen, lint free towel, dusted with confectioners' sugar. Gently peel off waxed paper. Roll up the cake in the towel jelly-roll style, starting with a short side. Cool completely on a wire rack.

In a small bowl, beat cream cheese and butter until smooth. Beat in confectioners' sugar and vanilla. Unroll cake; spread filling over cake to with 1/2 " of edges. Roll up again. Place seam side down on a serving platter. Dust with additional confectioners' sugar. Refrigerate for 1 hour.

Serves approximately 12

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: February 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)