

Red Velvet Poke Cake – Valentine's Day by Lynn's Recipes



Lynn demonstrates how to make a Red Velvet Poke Cake. This cake would be great to serve for a special Valentine's Day Treat or you could use it for Christmas. Adapted from sweetpeaskitchen.com

Ingredients:

For the cake:

- 8 Tablespoons unsalted butter, room temperature
- 1-1/2 cups granulated sugar
- 2 large eggs, room temperature
- 5 Tablespoons cocoa powder, unsweetened
- 6 Tablespoons red food coloring
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2-1/4 cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 Tablespoon white vinegar

For the Drizzle:

- 1 (12 ounce) can sweetened condensed milk

For the Frosting:

- 8 ounces butter, room temperature

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- 8 ounces cream cheese, room temperature
- 4-1/4 cups powdered sugar
- 2 Tablespoons vanilla extract

Preheat oven to 350°. Butter the bottom and sides of a 9x13" metal baking pan. Put a long piece of parchment paper in the bottom of the pan, letting the parchment extend up two sides of the pan and overhang slightly on both sides. (This will make it easy to remove the cake from the pan). Butter the parchment.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 3 minutes. Scrape down the sides of the bowl, then add the eggs and beat on high until well combined.

In a small bowl, mix together the cocoa powder, vanilla extract and red food coloring to make a smooth thick paste. Add to the batter and mix on medium speed until completely combined. Scrape down the sides of the bowl and beat again making sure that all the batter gets color.

With the mixer on low, add half of the buttermilk and half of the flour; mix until combined. Scrape down the sides of the bowl and repeat the process with the remaining milk and flour. Beat on high until smooth, about 1 minute.

Reduce the mixer to low and add the salt, baking soda and vinegar. Turn to high and beat for another 2 minutes until completely combined and smooth.

Pour the batter into the prepared baking pan, smoothing the top with an offset spatula. Bake until a toothpick inserted into the center comes out clean, about 25-30 minutes.

Remove the cake from the oven and immediately poke holes all over the top of the cake. You can use the end of a wooden spoon, a skewer, the tines of a fork, etc. Slowly pour the can of condensed milk all over the top of the cake, making sure to drizzle it evenly all over the top. Allow the cake to cool completely before frosting.

To make the Frosting:

Place butter and cream cheese in the bowl of a stand mixer fitted with the paddle attachment. Beat until fluffy, about 3 minutes. Add powdered sugar and vanilla. Beat until light and fluffy, scraping the bowl as necessary.

Spread the frosting evenly over the top of the cake and decorate as desired. Store leftovers in an airtight container in the refrigerator for up to 1 week.

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