

Hershey's® Red Velvet Cake

Provided by: HersheysKitchens.com



"This is a red-tinted chocolate sheet cake with white frosting. It can also be baked in heart-shaped pans. Original recipe yield: 1 - 9x13 inch pan.

INGREDIENTS:

- 1/2 cup butter, softened
- 1 1/2 cups white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2 tablespoons red food coloring
- 2 cups all-purpose flour
- 1/3 cup HERSHEY®'S Cocoa Powder
- 1 teaspoon salt
- 1 1/2 teaspoons baking soda
- 1 tablespoon white vinegar
- 1 (16 ounce) can vanilla frosting
- 2 cups HERSHEY®'S MINI CHIPS™ Semisweet Chocolate

DIRECTIONS:

1. Heat oven to 350 F. Grease and flour 13x9-inch baking pan.
2. Beat butter and sugar in large bowl; add eggs and vanilla, beating well. Stir together buttermilk and food color. Stir together flour, cocoa and salt; add alternately to butter mixture with buttermilk mixture, mixing well. Stir in baking soda and vinegar. Pour into prepared pan.
3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack. Frost; garnish with chocolate chips, if desired. About 15 servings.
4. Variation: For heart shapes: Using open-topped heart-shaped cookie cutter (at least 1-1/2 inches deep and 3-inches wide), cut cake into 12 hearts. Frost and decorate as directed.

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