



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

RED VELVET CAKE WITH CLOTTED CREAM FROSTING

DESCRIPTION

This sumptuous red velvet cake with its rich clotted cream topping is perfect for impressing those you love. What better way to say 'I love you' than with a cake?

INGREDIENTS

150ml Vegetable Oil
250g Plain Flour
2tbsp Cocoa Powder
2tsp Baking Powder
1tsp Bicarbonate of Soda
250g Light Brown Soft Sugar
½ tsp Salt
200ml Buttermilk
1tsp Real Vanilla Extract
1tsp Red Food Colouring Paste
2 Eggs
400g Trewithen Dairy Cornish Clotted Cream

Handful of red berries to decorate

METHOD

Preheat oven to 160c fan. Grease a 12 inch heart shaped tin. Have a smaller oven-proof tin at the ready to bake any excess batter.

Sieve the dry ingredients together in a large bowl and combine well. In a separate bowl, whisk together the oil, buttermilk, 50ml water and red colouring paste until completely emulsified. Add the eggs and combine thoroughly. The mixture will be vivid red!

Pour the cake batter into the heart-shaped tin. If you have any excess batter, pour it into a smaller tin - you can use this to add cake crumbs to decorate the cake. Bake the smaller tin for 15 minutes and the larger heart-shaped cake for 20 minutes - or until a skewer comes out clean. Cool for 5 minutes in the tin before turning out onto a wire rack.

Crumble the smaller excess batter cake into fine crumbs to use for decoration.

When the cake has cooled, place it on your favourite serving plate. Gently smooth the Cornish clotted cream over the top of the sponge, swirling the topping as you go.

Decorate the top with cake crumbs, berries and red fruit.