

# Red Velvet Cake with Cream Cheese Icing

Yield: 10 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-cream-cheese-icing-recipe>

## Ingredients:

- 2 1/2 cups cake flour
- 1/2 teaspoon salt
- 2 tablespoons cocoa powder
- 1 stick unsalted butter room temperature
- 1 1/2 cups sugar
- 2 eggs eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2 tablespoons red food coloring
- 1 teaspoon white vinegar
- 1 teaspoon baking soda
- 1 1/2 sticks unsalted butter room temperature
- 12 ounces cream cheese room temperature
- 2 cups powdered sugar sifted
- 1 teaspoon vanilla extract
- 2 tablespoons heavy cream

## Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 84 grams
3. Cholesterol: 145 milligrams
4. Fat: 38 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 22 grams
8. Sodium: 390 milligrams
9. Sugar: 56 grams

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