

Gluten-Free Red Velvet Cake with Cream Cheese Frosting

Yield: 9 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/red-velvet-icing-recipe-south-africa>

Ingredients:

- 3/4 ounce cocoa powder
- 9 1/2 ounces white sugar 1¼ c minus 1 Tbs
- 1/2 teaspoon salt
- 1/2 teaspoon xanthan gum
- 1/2 teaspoon baking soda
- 8 1/4 ounces rice flour Blend
- 1/2 cup milk
- 1/2 cup vegetable oil
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon vinegar
- 1 teaspoon red food coloring
- 8 ounces cream cheese pkgs, softened
- 4 ounces butter sticks, softened, 1 cup
- 3 pounds powdered sugar
- 3 tablespoons milk or cream
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 206 grams
3. Cholesterol: 105 milligrams
4. Fat: 33 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 13 grams
8. Sodium: 390 milligrams

9. Sugar: 180 grams

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