



USERNAME PASSWORD LOG IN SIGN UP FORGOT MY PASSWORD REMEMBER ME

GUYS | LIFE | YOUR BOD | FUN STUFF | ENTERTAINMENT | STYLE | HEALTH & FITNESS | QUIZZES | MAG | VIDEO

FUN STUFF | RECIPES

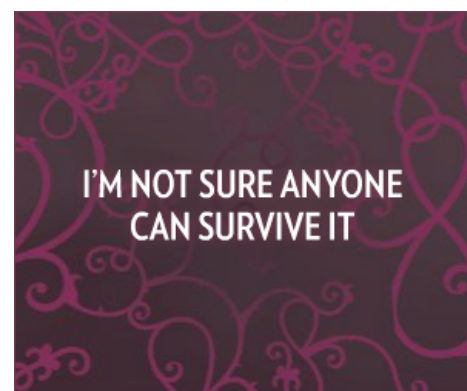
10 Comments | Add Yours

Search GO

Regal red velvet cake with velvet frosting



RENEW
SUBSCRIBE
GIVE A GIFT
QUESTIONS?



Your biggest middle school problems... solved!

Now in Bookstores!

ALSO AVAILABLE!

SCHOLASTIC
SCHOLASTIC™ Scholastic Inc.

My whole family goes crazy for red velvet cake. It's so gorgeous and festive, and sounds so luxe. This old-fashioned Southern favorite can be made even healthier by using Seelect Natural Food Coloring, which you can order online. That way, you can let them eat cake without the slightest tinge of guilt.

- Check these out, too...**
- 10 ways to survive Valentine's Day
 - Send a chic e-Valentine
 - 14 things we heart about V-Day
 - Super last-minute tips for buying V-Day candy
 - Lee Ann's most-loved chocolate chip cookies

Ingredients:

- 2 3/4 cups Basic Gluten-Free Flour Mix
- 1/4 cup unsweetened cocoa powder
- 3/4 teaspoon xanthan gum
- 1 1/2 teaspoons double-acting baking powder
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 1/2 cups rice milk
- 1 1/2 teaspoons cider vinegar
- 3/4 cup dairy-free, soy-free vegetable shortening
- 1 1/2 cups granulated sugar
- 4 1/2 teaspoons Ener-G egg replacer mixed with 6 tablespoons rice milk
- 1 teaspoon pure vanilla extract
- 1 (1-ounce) bottle red food coloring
- 1 recipe Velvet Frosting (recipe follows)

It's you and your BF's one-month anniversary! You got your guy a prez-zie, but he totally forgot to get ya anything. You...

- Break up with him. He should have remembered to get you a gift!
- Let it slide. A one-month anniversary isn't that important.
- Start freaking out, pronto. Does he not love you anymore?
- Give him the cold shoulder until he hands over a gift. Cheapskate!

VOTE

Alyssa B.
is modding

Becca G.
is modding

Clare W.
is modding

Elizabeth P.
is modding

Jessica W.
is modding

GL PROFILES

More Friends = More Fun

MY ACCOUNT

MY PROFILE
CREATE A PROFILE



3 HOURS AGO
This is only our fave massive, most-loved chocolate chip cookie recipe EVER >> [Click Here!](#)

4 HOURS AGO
Do ya dream of working at a mag? Get your start @girlslifemag! If you're in the Baltimore area, you can be an intern >> [Click Here!](#)

6 HOURS AGO
5 new spring nail colors. We're lovin' lavender, nudes and a very '90s midnight black. >> [Click Here!](#)

Directions:

1. Preheat the [oven](#) to 350°F. Grease two 8-inch round cake pans, line with cutout parchment paper, grease again, and dust with a little cocoa powder.
2. Whisk together the flour mix, cocoa powder, xanthan gum, [baking powder](#), baking soda, and salt. Set aside.
3. [Combine](#) the rice milk and cider vinegar. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, combine the shortening, sugar, egg replacer, and vanilla. Beat on medium speed until light and fluffy, about 2 minutes. Add the [food coloring](#) and mix until combined, scraping down the sides of the bowl as necessary. Sift in the flour mixture in three batches, alternating with the rice milk mixture, and beginning and ending with the flour mixture. Beat until smooth, about 30 seconds, scraping down the sides of the bowl as necessary.
5. Divide the batter between the two pans, and smooth down the surface using a frosting spatula.
6. [Bake](#) in the center of the oven for about 35 minutes, or until the cake is beginning to pull away from the sides of the pan and a skewer inserted into the center comes out clean. Rotate the pans halfway through the baking time.
7. Let cool in the pans on a cooling rack for 30 minutes. Cover the cake pan with a large plate, flip, peel off the parchment paper, and flip the cake back onto the rack, right side up, to cool completely. Repeat with the other cake.
8. Once the cakes have cooled completely, you may use a serrated knife to trim the tops to make them level. Frost with Velvet Frosting. Once the frosting has set, store covered at room temperature. This cake is even better on days two and three!

Velvet Frosting

Makes enough to frost 1 8-inch layer cake

- 1 cup dairy-free, soy-free vegetable shortening
- Pinch of salt
- 3 cups confectioners' sugar
- 3 tablespoons rice milk
- 1 tablespoon freshly squeezed lemon juice
- 1 teaspoon pure vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, cream the shortening and salt on medium speed for 1 minute.
2. Add the confectioners' sugar in three batches, beating after each addition.
3. Add the rice milk, lemon juice, and vanilla. Beat on medium speed until smooth, creamy, and fluffy, about 5 minutes.

For more scrumptious recipes from master baker Cybele Pascal, check out the [Allergen-Free Baker's Handbook](#).

BY CYBELE PASCAL ON 2/8/2011 10:52:00 AM

POSTED IN [dessert](#), [healthy](#), [winter holiday](#), [chocolate](#), [gluten-free recipes](#), [vegan recipes](#), [cake](#), [valentine's day](#), [V-day treats](#), [christmas recipes](#)

[< PREVIOUS](#) [NEXT >](#)

POST IT ON YOUR [Twitter](#) [Facebook](#) [E-MAIL](#) [@](#) [PRINT](#) [SHARE](#)

Type your question here!



WIN TODAY
GRAND PRIZE
GIVEAWAY CALENDAR



LOVE = FOOTBALL

NAME: Tasha Kai
TEAM: Philadelphia Independence
POSITION: Forward
WHY SHE LOVES SOCCER: "When you play with your heart, you're unstoppable. And that's a mantra I take with me everywhere."
SHE CAN'T LIVE WITHOUT: "My PUMA high top shoes."

BE FEATURED IN GL!

[CLICK HERE TO ENTER PUMA'S LOVE = FOOTBALL CONTEST FOR YOUR CHANCE TO BE FEATURED IN THE JUNE/JULY ISSUE OF GL](#)

PUMA
puma.com

Are you the Queen of Questions?



GET GL's
FUN
NEWSLETTERS

THE LOOK
Weekly fashion and beauty secrets

GET FIT FAST
Easy workouts

Easy Weekday recipes and pro tips

GL NEWS
GL's latest issue, prizes and more

GL BUZZ
The stuff ya gotta know from our BFFs

SIGN ME UP!

SPECIAL VALENTINE'S OFFER — OUR 100TH ISSUE FREE!

Subscribe to **Girls' Life**
Get a **FREE YEAR**
PLUS our 100th issue FREE!

ORDER NOW!



Join our Q & A sesh with author Julie Kagawa for a chance to win her new novel, *The Iron Queen*.
[CLICK HERE](#) to post your questions now

sponsored links

Ads by Google

Celebrate with CoverGirl®

Get a Chance to Win Special Prizes With Taylor or Drew When You Join!
facebook.com/my-covergirl

Magazine Award

The Magnum Opus Magazine Awards. Get The Recognition You Deserve!
MagnumOpusAwards.com

SPLENDA® Recipes

Splenda.com - Find Hundreds of Great Sugar-Free Recipes.
www.Splenda.Tastebook.com

Girls' Clothing Boutique

Find Chic Designer Girls' Clothes @ Tea Collection Online or in Stores!
TeaCollection.com

Birthday Gifts for Girls

Great gifts for girls of all ages. See our top gift picks for girls.
www.Gifts.com

1 2 3 Next Show All

SORT: OLDEST FIRST | NEWEST FIRST

10 Comments | Add Yours



and this is actually a HEALTHIER version!!!!!! mmmmm Friday i had a red velvet cupcake, a girl brot homeade ones for her bday, they wer DELISH! now i wana try this [recipe!!!](#)
by [DanceFreak99](#) on 2/13/2011 4:39:27 PM [report](#)



NOM NOM NOM(:
by [Hannah.Lynn](#) on 2/8/2011 10:48:04 PM [report](#)



MODMODMODMOD
how do i contact Carol. ya know the one who gives advice? is there an email i can send it too? thanks alot 😊

Hey girl, you can submit your Q to Carol here:
<http://www.girlslife.com/Contact.aspx?t=advice>



xoxo
[Alyssa B.](#)
by [dramaqueen92798](#) on 2/8/2011 9:19:16 PM [report](#)



AHHH! Thank you so much for posting a Gluten Free recipe. 😊 I've been Celiac for sixteen years now (ever since I was born!), so thank you SOOOO MUCH!
by [NOWHEAT](#) on 2/8/2011 8:21:36 PM [report](#)



i just had a red velvet cupcake from cloud nine and i am in LOVE with red velvet now! It looks beautiful and tastes amazing! With cream cheese icing, it's to die for 😊
by [musicluva246](#) on 2/8/2011 8:20:19 PM [report](#)

1 2 3 Next Show All

ADD A COMMENT

You must be signed in to post a comment. [SIGN IN](#) or [REGISTER](#)

POST IT ON YOUR [Twitter](#) [Facebook](#) [E-MAIL](#) [@](#) [PRINT](#) [SHARE](#)

Be a Quiz Queen!

- What's your love resolution?
- Can you crack the crush code?
- What's your friendship personality?
- Are you dateable?
- Are you addicted to gossip?
- Could you be Justin's girlfriend?
- What's your crush-snagging strategy?

sponsored links

Laptops Sold for \$33.33

Today Only: All HP Laptops are Sold for up to 98% Off. Buy Yours Today!
QuiBids.com



Ads by Google

[About Us](#) [Advertise](#) [Privacy](#) [Terms & Conditions](#) [Home](#) [Free Newsletters](#) [Subscribe](#) [Give a Gift](#) [Renew](#)
[Pen Pals](#) [Model for GL](#) [Pay Bill](#) [Subscription FAQ](#) [Contact Us](#) © 2010 Girls' Life Acquisition Co. All Rights Reserved.

