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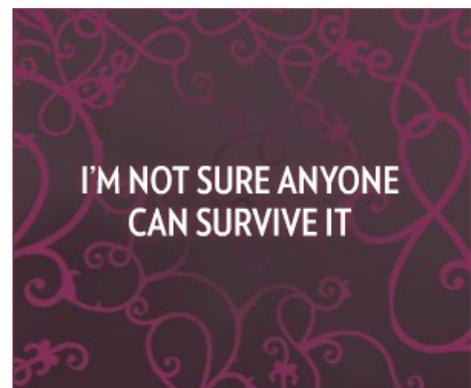
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Regal red velvet cake with velvet frosting



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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 prezzie, 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!

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More Friends = More Fun

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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

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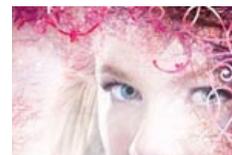


NAME: Tasha Kai
TEAM: Philadelphia Independence
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and this is actually a HEALTHIER version!!!!!! mmmmm Friday i had a red velvet cupcake, a girl brot homeade ones for her bday, they wer DELISH! now i wana try this [recipe!!!](#)
by [DanceFreak99](#) 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](#)

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