



UNDERSTANDING RED VELVET CAKE

The first velvet cake was made during the 1800's, during the time when American chefs were perfecting their own cake recipes. They used almond flour, cocoa powder, or corn starch which resulted in breakdown of protein in flour, and a finer textured cake emerged – called velvet cake.

The controversy over the colour of the cake is still debated: some believe the red colour is caused by a chemical reaction between the cocoa powder and acid, while others blame the brown sugar, originally named red sugar.

Some bakers believe it was the use of beetroot reduction that gave the cake its beautiful red colour.

In a basic red velvet cake recipe, you will find the use of buttermilk, natural cocoa powder and vinegar. If we break down the recipe, we can clearly see that red velvet is a vanilla cake, with a hint of cocoa and acidity that gives it its velvety texture and rich taste.

A red velvet cake is always served with some cream cheese frosting. This little custom has never changed since the 1800s and people still love it the way it looks and tastes.

POINTS TO REMEMBER

- We will be using light cocoa powder only, as using dark cocoa powder won't give red colour to our batter.
- Making buttermilk should be the first step while collecting ingredients for red velvet sponge.
- We will be giving two coats to our cake – first crumb coat, and second/ final coat.
- Crumb coat is a thin layer of frosting that is spread over the cake first. It binds the crumbs and prevents crumbs from showing up in the final layer.



RED VELVET CAKE



ELEMENTS

- SPONGE
- CREAM CHEESE FROSTING
- GEODE CRYSTALS/TOPPER

TOOLS

- BOWLS
- SPATULA,
- OVEN,
- 6" ROUND TIN,
- SIEVE
- BUTTER PAPER
- TOOTHPICK
- SILICON BRUSH
- MEASURING CUPS
- WEIGHING SCALE
- SAUCEPAN



RED VELVET CAKE(EGG)
'This recipe will yield 1 kg frosted cake'

FOR SPONGE			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
	In gms	In cups			
All purpose flour	202 g	1 cup + 1/3 cup + 2 tbsp	5.13	7.6	
Caster sugar	189 g	½ cup + 1/3 cup + 1 tbsp	11.02	22.8	Sponge
Salted butter	225 g	½ cup + 1/3 cup + ½ tbsp	72	101.25	Swiss meringue cream cheese buttercream
Eggs	210 g	-	18.9	25.2	
Baking soda	5.5 g	1 tsp	0.5	2.1	Geode topper & crystals
Buttermilk (milk+ ½ tsp vinegar)	65.6 g	¼ cup	4.27	4.96	
Vinegar	3 g	1 tsp	1	1.32	
Cocoa powder (light)	9 g	2 tbsp	4	4.5	
Vanilla essence	4 g	1 tsp + ¼ tsp	2.18	2.57	
Red colour (liquid based)	9 g	1 tbsp	18	18	
TOTAL			₹ 137	₹ 190.3	INSTRUCTIONS
METHOD					Do not add baking soda to the batter directly. Create a fizz reaction and then add it.
<ol style="list-style-type: none"> Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan). Line and grease two 6 – inch round tins with butter paper and oil. 					
					OVEN TEMPERATURES



<ol style="list-style-type: none"> 2. In a bowl, sift together flour, sugar and cocoa powder. Now add in butter and rub in using fingertips. Now add eggs in the mixture and combine everything together. 3. Now in a new bowl combine together buttermilk, red colour and vanilla essence. Pour the coloured mixture into the batter and give it a nice mix. 4. In a separate bowl, mix together baking soda and vinegar to create a fizzy reaction. Add this fizz into the cake batter and combine well. 5. Pour the batter equally into prepared cake tins. Bake in the preheated oven at 180°C (OTG mode: lower rod only) for 35 – 40 minutes or until a toothpick inserted in the centre comes out clean. 	<p style="text-align: center;">OTG</p> <p>180°C (lower rod only)</p> <p style="text-align: center;">DECK OVEN</p> <p>Upper temperature – 140°C Lower temperature – 180°C</p> <p style="text-align: center;">UNOX</p> <p>130°C, Fan speed – 1, Humidity – 0</p>
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<u>FOR CREAM CHEESE BUTTERCREAM</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Cream cheese	337.5 g	1 +1/2 cup	274.21	282.64	
Unsalted butter	449 g	1 + ½ + 1/3 cup	143.68	202.05	
Icing sugar	225 g	2 cup + ¼ cup	13.5	28.4	
Vanilla essence	6.75 g	2 tsp + ¼ tsp	2.5	3	
<u>TOTAL</u>			₹ 433.89	₹ 516.09	<u>INSTRUCTIONS</u>
<u>METHOD</u>					
<ol style="list-style-type: none"> 1. In a bowl cream unsalted butter until it becomes fluffy and pale. Now add cream cheese and give both the fats a nice mix. 2. Now add in sifted icing sugar in small batches. Scrape down the frosting from all sides, add in vanilla essence and give a quick mix. 					
					If buttercream starts to separate because of temperature difference between cream cheese and butter, just take a small portion of buttercream in a bowl and microwave until it just melts.



	<p>Add this melted portion back to the whole batch and start beating again. The buttercream starts to come back together, as the melted portion stabilises the temperature difference of buttercream.</p>
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<u>FOR GARNISH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTION: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Geode crystal	-	-	27.5	43	
Gold leaf	accordingly	accordingly	20	20	

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
1. Red velvet sponge (egg)	5 – 7 days (in an air tight box)	1 month (in air tight box)
2. Swiss meringue cream cheese buttercream	5 days (in an air tight box)	-
3. Frosted red velvet cake	3 days (in an air tight box)	-

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> 1. Demould the sponges from tin and divide in two equal halves. If there is a dome, cut it using serrated knife. 2. Now make a soaking syrup using 100 ml of water and 1 tsp of vanilla essence added to it. 3. Place a cake base on turning table and apply some frosting on it. 4. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup.



5. Take some part of the frosting and apply it on the sponge. Smooth it out using a palette knife and then place the second layer on top.
6. Repeat the process with remaining layers. When placing the last layer, soak it and apply a thin layer of frosting on the top as well as the sides of the cake.
7. Smooth out the frosting for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes. Meanwhile make red coloured frostings and keep aside.
8. Take the cake out from the fridge and apply another layer of frosting, thicker than the last one and smooth it out.
9. Now take red coloured frosting on tip of the palette knife and make random diagonal strokes on sides of the cake. Dust with golden spray on some red strokes.
10. Place the geode topper at the center. Paint the side crystals golden using gold dust and vodka. Use geode crystals to garnish the edges.

<u>COST PER PORTION (in ₹)</u>				
<u>COST</u>	Sponge	Cream cheese buttercream	Geode topper/crystals	<u>TOTAL</u>
<u>WHOLESALE</u>	137	433.89	27.5	₹ 598.39
<u>M.R.P.</u>	190.3	516.09	43	₹ 749.39



RED VELVET CAKE (EGGLESS)

‘This recipe will yield 1 kg frosted cake’

<u>FOR SPONGE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	In gms	In cups			
All purpose flour	225 g	1 cup + ½ cup + 1/8 cup	6.07	9	Sponge
Caster sugar	210 g	1 cup	12.29	25.44	
Salted butter (melted)	130 g	½ cup	40	56.25	
Baking soda	8 g	1 tsp + ½ tsp + a pinch	1	1	Cream cheese frosting
Buttermilk (milk + 1 tbsp vinegar)	279 g	1 cup + 1 tbsp	16.35	17.48	Geode topper & crystals
Corn flour	38.5 g	1/3 cup	2.28	11.4	
Cocoa powder (light)	6.8 g	1 tbsp + ½ tbsp	2.8	3.15	
Vanilla essence	4 g	1 tsp+ ¼ tsp	2.18	2.57	
Red colour (liquid based)	10 g	1 + ½ tbsp	18	18	
<u>TOTAL</u>			₹ 98.17	₹ 144.29	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan). Line and grease two 6 – inch round tins with butter paper and oil. 2. In a bowl mix together all wet ingredients. Now in a new bowl sift all the dry ingredients together. 					Do not add wet ingredients all at once, as it can lead to a lumpy and curdled batter. Add it gradually mixing continuously.
					<u>OVEN TEMPERATURES</u>



<p>3. Now pour wet ingredients in the dry ones. Mix everything together until a nice batter is formed.</p> <p>4. Pour the batter equally into prepared cake tins. Bake in the preheated oven at 180°C (OTG mode: lower rod only) for 35 – 40 minutes or until a toothpick inserted in the centre comes out clean.</p>	<p>OTG</p> <p>180°C (lower rod only)</p> <p>DECK OVEN</p> <p>Upper temperature – 140°C</p> <p>Lower temperature – 180°C</p> <p>UNOX</p> <p>130°C, Fan speed – 1, Humidity – 0</p>
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<u>FOR CREAM CHEESE BUTTERCREAM</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Cream cheese	337.5 g	1 +1/2 cup	274.21	282.64	
Unsalted butter	449 g	1 + ½ + 1/3 cup	143.68	202.05	
Icing sugar	225 g	2 cup + ¼ cup	13.5	28.4	
Vanilla essence	6.75 g	2 tsp + ¼ tsp	2.5	3	
<u>TOTAL</u>			₹ 433.89	₹ 516.09	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> In a bowl cream unsalted butter until it becomes fluffy and pale. Now add cream cheese and give both the fats a nice mix. Now add in sifted icing sugar in small batches. Scrape down the frosting from all sides, add in vanilla essence and give a quick mix. 					<p>If buttercream starts to separate because of temperature difference between cream cheese and butter, just take a small portion of buttercream in a bowl and microwave until it just melts.</p> <p>Add this melted portion back to the</p>



	whole batch and start beating again. The buttercream starts to come back together, as the melted portion stabilises the temperature difference of buttercream.
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<u>FOR GARNISH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTION: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In gms</u>	<u>In cups</u>		
Geode crystals/topper	-	-	27.5	43
Gold leaf	accordingly	accordingly	20	20

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
1. Red velvet sponge	5 – 7 days (in an air tight box)	1 month (in air tight box)
2. Cream cheese frosting	2 days (in an air tight box)	-
3. Frosted red velvet cake	3 days (in an air tight box)	-

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> Demould the sponges from tin and divide in two equal halves. If there is a dome, cut it using serrated knife. Now make a soaking syrup using 100 ml of water and 1 tsp of vanilla essence added to it. Place a cake base on turning table and apply some frosting on it. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup. Take some part of the frosting and apply it on the sponge. Smooth it out using a palette knife and then place the second layer on top.



6. Repeat the process with remaining layers. When placing the last layer, soak it and apply a thin layer of frosting on the top as well as the sides of the cake.
7. Smooth out the frosting for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes. Meanwhile make red coloured frostings and keep aside.
8. Take the cake out from the fridge and apply another layer of frosting, thicker than the last one and smooth it out.
9. Now take red coloured frosting on tip of the palette knife and make random diagonal strokes on sides of the cake. Dust with golden spray on some red strokes.
10. Place the geode topper at the center. Paint the side crystals golden using gold dust and vodka. Use geode crystals to garnish the edges.

<u>FOR GEODE CRYSTALS TOPPER</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Water	100ml	½ cup	2	2	
Glucose	100 g	1/3 cup	9	9	
Caster sugar	250 g	1 + ¼ cup	14.5	30	
Vanilla essence	Few drops	Few drops	1	1	
Red food colour	accordingly	accordingly	1	1	
<u>TOTAL</u>			₹27.5	₹43	<u>INSTRUCTIONS</u>
<u>METHOD</u>					Keep on scooping the surface for any dirt.
<ol style="list-style-type: none"> 1. Take two round cookie cutters and grease them with oil properly. Place the cutters on silicon mat with small ring in the centre of the big ring. 2. Heat sugar and water together in a saucepan. Add glucose and continue boiling till the temperature reaches around 158 degrees Celsius (don't let it brown in color). Add red gel color and mix gently. 3. Pour the mixture in between the cutters about 1.5 cm width. 4. Pour the remaining mixture directly on the mat at one point (It will spread on its own). 					



5. Let it set and then demould it. And break the other one into pieces with the help of rolling pin.

<u>COST PER PORTION (in ₹)</u>				
<u>COST</u>	Sponge	Cream cheese buttercream	Geode topper	<u>TOTAL</u>
<u>WHOLESALE</u>	98.17	433.89	27.5	₹ 559.56
<u>M.R.P.</u>	144.29	516.09	43	₹ 703.38

COST REDUCTION

1. For making the frosting, you can reduce the amount of cream cheese and add cream cheese essence to it instead.
2. Omit using geode topper for decoration.

<u>PRODUCT</u>	<u>SELLING PRICE (in ₹)</u>
1. Red velvet cake (Egg)	1200 – 1800
2. Red velvet cake (Eggless)	1120 – 1680

****The cost given is an approximate figure. It can vary for vendors and cities.**

