



## FAQ

### HOW TO MAKE A RED VELVET CAKE

#### 1. What makes red velvet different from chocolate cake?

Red velvet has a hint of cocoa, but it's not a full chocolate cake. It's known for its slightly tangy flavour, velvety texture, and signature red colour — thanks to the combo of cocoa, vinegar, buttermilk, and food colouring.

#### 2. Can I skip the red food colouring?

Yes, but the cake will be more of a reddish-brown or light cocoa colour. If you prefer a natural alternative, try beetroot powder — though it may slightly affect the flavour.

#### 3. Why do you use vinegar and buttermilk?

They react with the baking soda and cocoa powder to create that soft, fluffy texture and subtle tang that makes red velvet so unique.

#### 4. Can I use regular milk instead of buttermilk?

Buttermilk gives the cake its signature texture and flavour. If you don't have any, you can make a quick substitute:

Mix 1 cup of milk + 1 tablespoon of lemon juice or vinegar, and let it sit for 5–10 minutes before using.

#### 5. Why did my cake turn brown instead of red?

This could be due to:

- Using too little food colouring
- Using natural cocoa powder with a high pH (Dutch-processed cocoa)
- Baking at too high a temperature

Stick with natural (not Dutch-processed) cocoa and add enough colour to achieve that deep red tone.

#### 6. Can I use gel colouring instead of liquid?

Yes! Gel colouring gives a stronger red without affecting the batter's texture. Use a small amount and adjust as needed.

#### 7. What frosting works best with red velvet?

Traditionally, cream cheese frosting is the go-to. Some also prefer Ermine frosting (a cooked flour-based frosting) for a lighter option.

**8. Can I make this recipe into cupcakes or a sheet cake?**

Definitely! Just adjust the baking time — cupcakes usually take around 18–22 minutes, and sheet cakes may need a bit longer, depending on the pan size.