

Three Layer Red Velvet Cake (non-dairy version)

2-1/4 sticks non-dairy margarine, softened
1-1/4 c. Splenda for Baking
1/3 c. unsweetened cocoa powder
1-1/2 t. baking soda
1 t. salt
1-1/2 t. vanilla
3 large eggs
1-1/2 c. soy creamer
1 T. red food coloring
1 T. white vinegar
3-3/4 c. cake flour, sifted
Frosting (I used Cherrybook Kitchen's White frosting)

Heat oven to 350° F. Coat three 8" cake pans with nonstick cooking spray.

In a large bowl beat margarine, sugar, cocoa powder, baking soda, salt and vanilla with a mixer set to medium-high for 2 minutes until creamy. Beat in eggs one at a time until blended.

In a separate bowl, combine creamer, food coloring and vinegar until well blended.

Add flour to butter mixture (in three parts) alternating with red liquid mixture (in two parts) until combined. Spoon into three cake pans, evenly divided.

Bake 31-35 minutes, or until a toothpick inserted in the center comes out clean. Cool cakes in pans for five minutes, then remove and cool completely on a rack.

Notes:

- All of my cakes had a rounded top, so I used a knife to cut off the top of two of them to create the bottom two layers.
- This cake was a bit dry, next time I will add some applesauce to the butter mixture to try to add some moisture.
- I frosted the cake hours before eating, next time I would do it the night before to try to seal in some more moisture.