

## Red Velvet Cake with Mascarpone Dressing

### Ingredients:

#### Cake

1¾ cups all-purpose Flour  
¼ cup Cocoa powder  
1 tsp Kosher Salt  
1 tsp Baking Soda  
½ cup Butter, plus more for greasing dish  
1 cup Sugar  
2 large Eggs  
2 tsp Vanilla Extract  
2 tsp red food Coloring  
½ cup Buttermilk  
¼ cup Sour Cream  
1 tbsp white wine Vinegar

#### Frosting

8 oz Mascarpone  
1 cup Heavy Cream  
¼ cup Sugar  
One 6 oz box Blueberries  
One 6 oz box Raspberries

### Directions:

#### Cake

Preheat the oven to 350°F.  
Prepare two 9" round cake pans by buttering lightly.  
In a large bowl, sift flour, cocoa powder, salt and baking soda together and set aside.  
In a mixer on medium high, beat butter and sugar with the paddle attachment until lightly fluffy, 3-5 minutes.  
Add the eggs one at a time until they are well mixed.  
Beat in vanilla and red food coloring until incorporated.  
In a medium bowl with a wire whisk, beat together butter milk, sour cream, and vinegar.  
Alternating in two stages, add the flour mix and butter milk mix until just incorporated.

#### **Don't over mix.**

Divide the batter equally between the two pans and bake for 20 minutes, or until a toothpick inserted in center of cake comes out clean.  
Transfer to a wire rack to cool completely before frosting.

#### Frosting

In a mixer on a low-high speed with a paddle attachment, beat the Mascarpone, cream, and sugar until smooth, around 1 minute.  
Turn up to medium-high and beat until stiff peaks form, around 1 more minute.  
Don't **over beat** or frosting will go grainy.

**Assembly:**

Place one cake on a serving plate.

Add half of the frosting and use a small spatula to spread evenly.

Scatter half the blueberries and raspberries.

Top the second cake and smooth the rest of the frosting over the top.

Finish with the remaining berries.