

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.