Overview: The following video clip will teach its students how to make a red velvet cake which may be a lesson in a home economics course.

Materials/Ingredients:
- 2 1/4 c. all-purpose flour, sifted
- 1 tsp. salt
- 2 tbsp. cocoa powder
- 2 1-ounce bottles of red food coloring
- 2 sticks of softened unsalted butter, divided
- 1 1/2 c. sugar
- 2 large eggs
- 1 c. buttermilk
- 3 tsp. vanilla extract, divided
- 1 tsp. baking soda
- 1 tsp. white vinegar
- 2 8-ounce packages of cream cheese, softened
- 2 c. powdered sugar
- 3 9-inch round cake pans
- Bowls
- A whisk
- A wooden spoon
- Cooling rack
- Cake plate
- A spatula
- 15-ounce can of beets (optional)
- Electric mixer (optional)
- Pecan halves (optional)

Procedure:
1) **Preheat oven** (Preheat the oven to 350 degrees. Grease and flour the cake pans)
2) **Combine flour** (Combine the sifted flour and salt in a bowl)
3) **Color the cocoa** (Pour the cocoa powder into a small bowl, add the red food coloring, and whisk until smooth)
4) **Cream the butter and sugar** (In a large bowl, beat one stick of butter and sugar by hand or with a mixer at medium speed until fluffy. Then beat in the eggs, one at a time)
5) **Add the flour** (Switch your mixer speed to low and add the flour a few tablespoons at a time. Alternate mixing flour with adding the buttermilk, vanilla extract, and dyed cocoa paste. Mix the ingredients until all the batter is the same red color, but do not overbeat)
6) **Mix in the vinegar** (In a small bowl, stir the baking soda into the vinegar, and then fold it into the batter with a wooden spoon)
7) **Bake the cake** (Divide the batter evenly between the cake pans and bake until a toothpick comes out clean, about 30 minutes. Let the cake cool for 10 minutes; then invert the layers onto a rack to cool completely)
8) **Make the frosting** (Make the frosting by beating the cream cheese with one stick of
butter until creamy. Beat in 1 tablespoon of vanilla. Gradually beat in the powdered sugar until the mixture is light and fluffy)

9) **Apply a crumb coating** (When the cake has cooled, place the first layer on your cake plate or stand, spread frosting on top with a spatula, add the next layer, frost the top of that, and so on. Once you’ve added the final cake layer, spread a thin coating of frosting over the entire cake to contain crumbs, and then refrigerate it for 15 minutes)

10) **Finish frosting** (Finish frosting the cake by spreading the frosting on top and on the sides. Decorate the top with pecan halves if you like)

Evaluation: How the students will be evaluated is their ability to make the cake and produce the final product.