

RECIPE 2:

YOU WILL NEED:

1 lb Red Velvet Cake Mix
1 1/3 Cup Water (in stages)
1/4 Cup Vegetable Oil

**Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

INSTRUCTIONS:

PREP

Preheat oven to 375°F, and grease the baking pan(s) you'll be using. You can also line with parchment paper.

MIX

1. Add the entire package of mix to 1/2 cup of water and mix for 1 minute on low speed.
2. Slowly add second 1/2 cup of water, mix to combine (about 1 minute), then scrape the bowl down.
3. Add the last 1/3 cup of water and 1/4 cup of vegetable oil and mix until incorporated (about 1 minute). Scrape the bowl down and mix again on medium speed for 1 minute.
4. Pour into the prepared pan(s) and bake immediately.

BAKE

until the toothpick inserted in the center comes out clean.

20-25 minutes (for 9-inch pan), 25-30 minutes (for 8-inch pan), 16-20 minutes (for 9x13-inch pan)

**Baking times may vary depending on your oven's calibration and the type of your pan. Always test for doneness using a toothpick or cake tester.*

COOL cake in the pan for 10 minutes. Then invert onto a wire rack to cool completely before frosting.