

## Southern-Style Red Velvet Cake with Cream Cheese Frosting and Crushed Pecans

2 1/2 cups all-purpose flour (try Simply Kansas member-company [Heartland Mill](#))

1 1/2 cups sugar

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon cocoa powder

1 1/2 cups vegetable oil (try Simply Kansas member-company [Bainter Sunflower Oil](#))

1 cup buttermilk, at room temperature (Simply Kansas has many [dairy](#) members for you to try)

2 large eggs, at room temperature (Simply Kansas has many [egg producers](#) for you to try)

2 tablespoons (1 ounce) red food coloring

1 teaspoon distilled vinegar

1 teaspoon vanilla extract

Cream Chees Frosting

Crushed pecans, for garnish

Preheat the oven to 350 degrees fahrenheit and line 12 cupcake tins.

In a large bowl, sift together the flour, sugar, baking soda, salt and cocoa powder. In another large bowl, whisk together oil, buttermilk, eggs, food coloring, vinegar and vanilla. Using a standing mixer, mix the dry ingredients with the wet ingredients until just combined and a smooth batter forms.

Using an ice cream scoop, portion the batter into cupcake tins. Bake about 25 minutes. Allow cupcakes to cool in tins.

Recipe courtesy of [Daddy Cakes Cupcakes](#) in Topeka