



# Red Velvet Cake Truffles

about 30 pieces



Medium

● ● up to 120 Min.

- 1 In the bowl whisk together butter, sugar, egg, red food colour gel, buttermilk, cocoa powder and plain flour until light and fluffy.
- 2 Mix the vinegar and bicarbonate of soda together and fold into the cake mixture.
- 3 Pour mixture into the cake tin and bake for 30-35 minutes. Test the cake is fully cooked by placing a skewer into the middle and comes out clean. Allow to cool completely on to a wire rack.
- 4 Break up the cake into crumbs and place into a bowl. Add the dark chocolate chunks, vanilla bean paste and cream cheese. Mix well.
- 5 Roll one tablespoon of cake mixture into a ball. Repeat to make 30 balls in total. Place onto a tray in the freezer for 20 minutes.
- 6 Melt the white chocolate according to the instructions on the packet. One at a time, use a wooden bamboo stick to dip the into the white chocolate. Allow the excess chocolate to drip off then place in a lined tray.
- 7 With the remaining chocolate add a few drops of the red food colouring and stir. Then drizzle over the cake truffles. Place in the fridge for until the chocolate is set. Then put each cake truffle into the paper cases

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## Tip from the Test Kitchen

- For a fruity flavour use 150g of cream cheese mixed with 50g of raspberry jam

## Ingredients:

### Cake Ingredients:

125 g Unsalted butter  
150 g Caster Sugar  
1 Egg  
Dr. Oetker Red Extra Strong Food Colour Gel  
125 ml Buttermilk  
1 tbsp Dr. Oetker Fine Dark Cocoa Powder  
250 g Plain Flour  
1 tsp Dr. Oetker Bicarbonate of Soda  
1 ml White Wine Vinegar

### Filling & Decorations:

1 g Dr. Oetker Dark Chocolate Chunks full pack  
200 g Cream Cheese  
1 tsp Taylor & Colledge Vanilla Bean Paste  
3 g Dr. Oetker 26% White Chocolate Full Bars  
30 Dr. Oetker Baking Cases

