

RED VELVET CRUNCH



0 made it | 0 reviews



A true contender in the hospitality industry of the country, Cinnamon Grand Colombo is where senses are delighted and desires indulged. Represented by A.M.D Sampath & Soraiya Mareena Dole.



- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

RED VELVET CRUNCH

Red Velvet cake

- 100g butter
- 100g sugar
- 2 nos whole eggs
- 100g A/P flour
- 10g corn flour
- 2g baking powder
- 1 tsp vinegar
- Red food colouring
- Butter, for the pan

For Frosting

- 125g cream cheese
- 65g icing sugar
- 125ml whipped cream
- 1/2 tsp lime juice
- 2g lemon zest
- Pinch of salt

Strawberry and Pistachio Biscotti

- 40g butter
- 70g sugar
- 115g A/P flour
- 40g almond powder
- 10g chopped pistachios
- 2g baking powder
- 2g baking soda
- 1 tsp orange zest
- 1 tsp vanilla essence
- 10g dried fruits

Methods and Directions

RED VELVET CRUNCH

Red Velvet cake

- Preheat oven to 350°F. Butter the baking tray.
- In a medium bowl, mix together flour and corn flour and set aside. In a large bowl, beat butter and sugar until light and fluffy. Add eggs, and red colouring; mix well. Add flour mixture to butter mixture, beating until well blended. Stir baking soda into vinegar and fold carefully into batter. Pour batter into prepared pans.
- Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.

For Frosting

- In a mixing bowl, mix the cream cheese until smooth.
- Mix the remaining ingredients with the whipped cream in a separate bowl.
- Fold in the icing sugar and salt in to the whipped cream till it is incorporated thoroughly.
- Finally fold in the cream cheese.

Strawberry and Pistachio Biscotti

- Beat butter till light and fluffy.



- Add sugar and mix until fully dissolved.
- Mix all dry ingredients and fold in to the mixture.
- Add the egg whites.
- Vanilla to taste.
- Bake 180°C for 45 minutes.
- Slice to desired size and bake once more at 180°C for 10 minutes.