

*The McCutchen House*  
B O U R B O N R E D V E L V E T C A K E

**INGREDIENTS**

2¼ cups	cake flour, sifted
2 Tbs.	unsweetened cocoa powder
1 tspn.	baking powder
1 tspn.	baking soda
½ tspn.	salt
1 cup	buttermilk
1 Tbs.	red food coloring
1 tspn.	distilled white vinegar
1 tspn.	vanilla
2 Tbs.	bourbon
1½ cups	sugar
½ cup	unsalted butter, room temperature
2 ea.	eggs
1 lb.	cream cheese, room temperature
½ cup	unsalted butter, room temperature
1 Tbs.	vanilla extract
2½ cups	powdered sugar

**DIRECTIONS**

Butter and flour two 9-inch cake pans.

In a medium mixing bowl, combine the flour, cocoa powder, baking powder, baking soda, and salt.

Whisk the buttermilk, food coloring, vinegar, vanilla, and bourbon together in a small bowl.

In a third bowl, using an electric mixer, beat the sugar and butter together. Beat eggs, one at a time, into the sugar and butter mix.

Alternate adding the buttermilk mixture and the dry ingredients to the butter and sugar mixture.

Divide the batter into the prepared pans and bake at 350° F for thirty minutes.

To make the frosting, combine the cream cheese, butter, vanilla, and powdered sugar together. Frost the cake after it has completely cooled.