Food Network's

Red Velvet Cake

For one 9-inch cake

Cooking spray

3 Tablespoons unsweetened cocoa powder

1/4 cup hot water

2 3/4 cups all– purpose flour

1 teaspoon salt

1 teaspoon baking soda

1 1/2 cups vegetable oil

1 1/2 cups sugar

1 cup buttermilk

2 large eggs

1 tablespoon red gel food coloring

2 teaspoons pure vanilla extract

1. Preheat oven to 350 degrees F. Coat the bottom and sides of two 9-by-2 inch round cake pans with cooking spray and line the bottoms with parchment paper.

2. Whisk the cocoa powder and hot water in a small bowl until smooth; let cool. Whisk the flour, salt and baking soda in a medium bowl. Beat the oil, sugar, buttermilk, eggs, food coloring, vanilla and vinegar in a large bowl. Whisk in the cocoa mixture until smooth, then whisk in the flour mixture. Divide the batter between the pans.

3 Bake the cakes until the centers spring back when lightly pressed and a toothpick inserted into the centers comes out clean, 30 to 40 minutes. Transfer to a rack and let cool 15 minutes in the pans. Loosen the edges with a knife and turn out the cakes onto the rack; remove the

   parchment and let it cool.