



*Aunt Nellie's*<sup>®</sup>

## NATURAL RED VELVET CAKE WITH CREAM CHEESE FILLING

**SERVES:** Makes 4 SERVINGS

**PREP TIME:** 20 MINUTES

*Recipe courtesy of Beyond Frosting*

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### INGREDIENTS

- 1 jar of Aunt Nellie's Sliced Beets
- 1-3/4 cups granulated sugar
- 1/2 cup vegetable oil
- 3 large eggs
- 1 tablespoon distilled white vinegar
- 1 tablespoon pure vanilla extract
- 2-1/2 cups all-purpose flour (see notes) plus extra for pan
- 1/4 cup natural unsweetened cocoa powder plus extra for pan
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup buttermilk
- 2/3 cup hot water

### Cream Cheese Filling:

- 8 ounces full fat cream cheese

- 1 large egg
  - 1/3 cup granulated sugar
  - 1 teaspoon pure vanilla extract
  - Powdered sugar for dusting
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## INSTRUCTIONS

1. Preheat oven to 350°F. Generously grease and flour Bundt pan with a combination of flour and cocoa powder.
2. Drain beets; discard liquid. Puree beets in food processor; set aside.
3. In large mixing bowl, combine sugar, vegetable oil, eggs, vinegar and vanilla extract. Beat on medium speed of electric mixer until eggs and oil are well incorporated and the batter is lighter in color, about 2 minutes. Scrape down bowl as needed. Add pureed beets; beat until well combined.
4. In medium bowl, whisk flour, cocoa powder, baking powder, baking soda and salt until well combined. Add half of dry ingredients to batter, beating on low speed while pouring in buttermilk. Mix just until the flour begins to incorporate with the batter.
5. Add remaining dry ingredients and hot water. Continue beating until all ingredients are well combined into the batter.
6. For filling, remove wrapper and place cream cheese in medium microwave-safe bowl. Microwave on HIGH 20 seconds to soften; stir. Add egg, sugar and vanilla extract to cream cheese. Mix until ingredients are well combined and smooth.
7. Pour 1/2 of cake batter into prepared pan. Spread cheesecake filling over top of batter and swirl.

8. Pour in remaining cake batter. Bake at 350°F for 40 to 45 minutes. Note that baking times will vary by oven and pan type. To test cake for doneness, insert a knife into the cake. If the knife comes out clean, the cake is done. Cool cake on wire rack 10 to 15 minutes. Remove from pan. Dust with powdered sugar. Cool completely before serving.

## NOTES FROM BEYOND FROSTING

**Bundt pans:** your Bundt pan should be at least 10-cup size. Remember that baking times will vary by oven, pan type and size.

**Beets:** When pureed, a jar of Aunt Nellie's beets will make a heaping 3/4 cup. Not all brands produce the same results. You need at least 2/3 cup of pureed beets for this recipe. Be sure to drain the liquid prior to pureeing.

**Gluten-free:** This recipe has been tested with a 1:1 (measure for measure) GF all-purpose flour. My preferred brand is King Arthur Flour. When looking for a gluten-free flour, make sure it has xanthan gum included in the flour.

**Buttermilk substitute:** Use 1 tablespoon of lemon juice or vinegar and then add enough milk to make 1 cup. Allow to sit for 5-10 minutes and then stir prior to adding into the batter.

**To store this cake:** Place cake in an airtight container (such as a cake carrier) at room temperature.

**Red velvet cake:** When naturally dyed with beets, cake will appear a dark red/brownish color when baked. If you'd like a brighter red color, you can add some red food coloring to the batter.

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