



Red Velvet Baked Donuts with Cream Cheese Frosting

Answer Key

1. How did red velvet originally get its name?

A – Chemical Reaction

The reaction of acidic vinegar and buttermilk reveals the red anthocyanin in cocoa and keeps the cake moist and fluffy.

2. Brown sugar resembles what?

C – Wet Sand

Brown sugar is just white sugar with molasses added back in after processing. Light brown sugar contains less molasses, while dark brown sugar contains more.

3. We did not use vinegar in our wet ingredients.

B – False

We did use vinegar in our wet ingredients, remember that vinegar is one of the ingredients that helps with the reaction to make the red coloring.

4. It is important to crack your egg straight into your ingredient bowl.

B – False

You want to crack your egg in a separate bowl just in case you get shells in the bowl. You can easily remove them without compromising your other ingredients.

5. You want to hold the piping bag from the...?

D – Top

You want to hold the piping bag from the top to stop the batter from flowing out the bag. If you squeeze from the bottom the batter will come out the top instead of the bottom like we want.

6. What temperature should the cream cheese be?

C – Room

Room temperature cream cheese makes less work for you. It is easier to mix because it is softer.

7. Ms. Taco's trick was to use a ladle to poke the hole through the donut's frosting.

B – False

Ms. Taco's trick was to use the end of a spoon to poke a hole through the donut's frosting if you covered the hole.