White Chocolate Coated Red Velvet Bombe Cake

Preheat Oven: 350˚ F

Serving size: 24

Cake:

2 $^{1/2}$ cups all-purpose flour

1 tsp. baking soda

1 tsp. cocoa

1 $^{1/2}$ cups granulated sugar

2 eggs

1 $^{1/2}$ cups canola oil

1 tsp. vinegar

1 (1oz.) bottle of red food coloring

1 tsp. vanilla

1 cup buttermilk

Frosting:

1/2 cup margarine, softened

1 (8 oz.) package cream cheese, softened

1 box (16 oz.) confectioner's sugar, sifted

1/2 tsp. vanilla

White Chocolate Shell:

16 - 20 oz. white chocolate, melted

Cake Directions:

Grease and flour 3 (9" round) cake pans.

Sift flour, soda and cocoa together in bowl, set aside. Beat sugar and eggs in large bowl, set aside. In separate bowl mix together oil, vinegar, food coloring and vanilla then add to the sugar and egg mixture; beat until combined.
Add flour mixture and buttermilk to the wet mixture, alternating buttermilk and dry ingredients.
*Always start and end with the flour.
Pour batter into pans. Tap on table to level out batter and release air bubbles. Bake 25 minutes or until a cake tester inserted near middle comes out clean. *be careful not to over bake or the cake will be dry.
Allow layers to cool on wire rack for 10 minutes before turning out of pan. Cool completely before assembling.

Frosting Directions:

Allow margarine and cream cheese to soften, cream together. Add sugar. Beat until almost smooth, add vanilla.

Cake Assembly:

Mix frosting and cooled cakes together in mixer until completely combined. Using a large ice cream scoop, scoop the mixture into 24 mounds onto a parchment lined baking sheet and place in freezer until frozen.

Dip frozen cake mounds in melted white chocolate until coated. Allow to harden. Cut a wedge from each Bombe cake, place on plate with raspberry sauce and a drizzle of chocolate. Enjoy!