

Red Velvet Cake

Ingredients

- 1/2 cup shortening
- 1 & 1/2 cups sugar
- 2 Tablespoons cocoa
- 3 eggs
- 2 & 1/2 cups sifted flour
- 1 teaspoon red food coloring
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoons vinegar
- 1 teaspoon salt
- 1 cup buttermilk

Procedure

1. Preheat oven to 325 degrees
2. Cream shortening and sugar until fluffy
3. Add eggs and beat well
4. Add food coloring and cocoa then beat together
5. Add vanilla
6. Add flour, salt, and buttermilk beat until smooth, about 2 minutes
7. Add the 1 tsp. soda to the 1 tsp. vinegar and then fold into cake mixture
8. Bake for 30 minutes

Optional Icing

- 8 ounces of cream cheese
 - 1 teaspoon vanilla
 - 4 ounces butter
 - 3 cups powdered sugar
1. Cream together butter and cream cheese until no lumps
 2. Add vanilla and powdered sugar (1 cup at a time)