



Recipe for: Red Velvet Cake

Serves:

From the Kitchen of: Teresa Quay

1c. buttermilk
1 ½ c. sugar
1 tbsp. cocoa
2 c. flour
2 eggs
1 tsp. vanilla

½ cup shortening (Crisco)
1 tsp. salt
½ oz. red food color
Fold in (mix together first):
1 tbsp. vinegar
1 tsp. baking soda

Cream sugar, eggs, shortening. Mix in buttermilk, cocoa, vanilla, salt, food color and then the flour. Fold in vinegar & baking soda mixture. Pour into two 8" round pans, greased and floured. Bake at 350° for 25-30 minutes. Ice with cream cheese icing: 1 stick butter, 1 8 oz. cream cheese, 1 lb. powdered sugar & 1 tsp. vanilla. Mix butter and cream cheese then add vanilla and sugar. Ice when cake is cool. Very delicious☺