



Red Velvet cake

Bake 350

$\frac{1}{2}$ cup Shortening

$1\frac{1}{2}$ cups White Sugar

2 Eggs - 2 oz. Red Food Coloring 3 Tsp cocoa

1 cup Buttermilk - $2\frac{1}{4}$ cups flour - 1 tsp salt

1 tsp vanilla - 1 tsp - soda 1 Tbsp vinegar

Cream shortening sugar & Eggs

Make a paste of Food coloring & cocoa

add to Creamed mixture. Add

flour, salt Buttermilk & Vanilla

add soda to vinegar stir Blend

into mixture. Beat Blend well. (Bake)



Frosting

3 tbsp flour } → cook until thick.
1 cup milk } cool.

Cream 1 cup sugar
 1 cup Real Butter
 1 tsp vanilla

Mix until fluffy &

add flour mixture to cream^d mixture

Cake has to be cool before
frosting can be put on