

# RED VELVET CAKE

Unknown

comments

The same mystique that surrounds the chocolate chip recipe (supposedly from Nieman Marcus), applies also to this cake. In any case, it's a beautiful cake for special occasions such as Valentine's Day, or Christmas, or a birthday. I made it once without the red food color, and it didn't taste the same!

notes

Grease with butter, then flour, two 9-inch cake tins.  
Preheat oven to 350 degrees.  
The icing is the hardest part, but don't shorten the time to beat. It is scrumptious.

## Ingredients

prepare in advance

**Measure (for cake)**

1-1/2 C sugar  
1/2 C shortening  
3 T Nestle Sweet cocoa  
1 C buttermilk  
1 tsp. salt  
1 tsp. vanilla  
1 tsp. baking soda  
1 T vinegar

**Sift three times**

2-1/2 C cake flour

**Have available**

2 eggs

**Measure (for icing)**

5 T cake flour  
1 C milk  
1 C butter  
1 C sugar  
1 tsp. vanilla  
2 oz. red food coloring (yes, a full 2 oz.)

complete recipe

**The Cake:**

Cream together the sugar, and shortening and then add the eggs.

Make a paste of the red food coloring and Nestle Sweet cocoa.  
Add to creamed mixture.

Add alternately, to the flour, the buttermilk, salt, and vanilla.

Last, dissolve the soda in the vinegar, then fold it in to the cake mixture.

Bake 30 minutes, 350 degrees. Cool completely before putting icing on.

**The Icing:**

Blend the 5 T cake flour and 1 cup milk.

Cook over low heat to thick paste (be careful it doesn't lump).

Cool.

Cream the butter, sugar and vanilla thoroughly, then beat for 20 minutes.  
Beat paste mixture into butter mixture and beat until smooth.  
There is plenty of icing for a good layer of it in the middle, so don't skimp.