

# Red Velvet Cake fr Gail

1/2 cup short

1 1/2 cups W. Sugar

2 eggs

2 tbsps Cocoa

2 oz red food coloring

1 tsp salt

2 1/2 cups Swans  
Cake flour

1 tsp vanilla  
1 cup buttermilk

1 tbsps vinegar

1 teaspoon soda (b.)

Cream short - add shortening

gradually, eggs one at a time & beat after  
each addition.

Make paste of food coloring cocoa  
& salt. Add to short mixture.

Sift flour - mix vanilla with

buttermilk - ~~fold into~~ the 1 tsp soda  
dissolved in vinegar

Add flour alternately with  
buttermilk mix. Well greased pan 350-300  
minutes 400°  
Icing

① 3 tbsps flour  
1 cup milk

② 1 cup butter or marg.  
1 tsp vanilla  
1 cup icing sugar.

make paste of #1. Cook over heat till thick.  
Let cool (very).

Cream butter with icing sugar, add vanilla  
mix till smooth. Add cooled flour 1 tbsps  
at a time till fluffy.

(This is not my original recipe lost it!)