

Red Velvet - from magazine

½ c. butter

1½ c. w. sugar

2 large eggs

1 cup buttermilk

2½ tea. red food coloring

1 tablesp. vinegar

1 tea pure vanilla

2 cups sifted cake flour

2 tblep cocoa

1½ tea b. soda

1 tea saet.

Grease 2 layer 9" pans.

Cream butter & sugar, add 1 egg at a time beating.

In small bowl combine flour, cocoa, b. soda & saet

Add dry ingred with wet - ending with dry

Combine well & pour in pans - 30-35 min - 350°

Frosting

6 Tablesp flour
1 Cup Cold water

1 cup butter
1 " Sugar
1 tea pure vanilla

Mix flour & water - bring to a boil. Reduce heat & simmer until slightly clear.

Cool 2 hrs.

Cream butter & sugar & vanilla.

Add butter mix. to flour. Beat until light & fluffy. When it is well beaten the sugar granules will dissolve & you will have a smooth frosting.