

# Salesbury Red Velvet Cake

$\frac{1}{2}$  cup Crisco Shortening  
 $1\frac{1}{2}$  cups sugar white ( $1\frac{1}{2}$ )      1 cup buttermilk  
 2 eggs  
 $\frac{1}{4}$  cup red food colouring       $2\frac{1}{2}$  cups "sifted" cake  
 2 tsp cocoa      flour  
 1 tsp vanilla      1 tsp vinegar  
 1 tsp salt      1 tsp baking soda

Cream Crisco + sugar until fluffy.

Add egg one at a time. Beat one minute.  
 Put cocoa + red food colouring in a cup &  
 make paste. Add to mixture. Add salt &  
 vanilla to buttermilk & add slowly to

Mixture alternately with flour.  
Beat vinegar & soda in cup & mix and add to  
mixture. Bake in 2-9" square pans.  
350- 30 to 40 mins or maybe less like 25 mins.

Cream cheese icing:  
1/4 cup butter  
4 oz. Cream cheese  
2 cups icing sugar  
1 tsp. vanilla.

Beat all ingredi till smooth.  
Double above for more.