

Add flour alternately with buttermilk. Mix until batter smooth. Pour into well greased & floured 3-9" pan or 13X9X2. 350°  
35 to 40 mins.

### Frosting

5 tblsp. flour, 1 cup butter, 1 cup milk, 1 cup icing sugar, 1 tea. vanilla.

Make smooth paste with flour & part of milk. Add remaining milk gradually & mix til smooth. Cook over medium heat until thick. Remove & leave until very cool (V.I.) Cream butter with icing sugar, add vanilla, til smooth. Add to cooled flour 1 tea. at a time & beat until fluffy. COOK ON SLOW COOK  
looks like mashed potatoes → 1 1/2 min check repeatedly

## Red Velvet Cake

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

$1\frac{1}{2}$  cups w. sugar

2 eggs

2 tbspcocoa

$\frac{1}{4}$  cup red food coloring

1 tea. salt

$2\frac{1}{2}$  cups cake flour

1 cup buttermilk

1 tea. vanilla

1 tea. b. soda

1 tbspc vinegar

Cream short., add sugar gradually. Cream to light & fluffy. Add eggs one at a time and beat after each addition.

Make paste of cocoa, coloring & salt. Add to shortening.

Sift cake flour. Mix vanilla with buttermilk. Fold into buttermilk the 1 tea. soda dissolved in