

(28 ml)
each 1/2 bottles of
food coloring

Red Velvet Cake.

- 1/2 cup shortening
- 1 1/2 " w. sugar
- 2 eggs
- 2 tbsps cocoa
- 1/4 cup red food coloring (2 vials)
- 1 tea salt
- 2 1/2 cups cake flour
- 1 cup buttermilk
- 1 tea vanilla
- 1 " b. soda
- 1 tbsps vinegar
- (1 bottle of food coloring)

Cream short., add sugar gradually
 Cream til light & fluffy. Add eggs one at a
 time & 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 vinegar.

Add flour alternately with buttermilk
Mix until batter smooth. Pour into well
Greased & floured 3-9" pan ^{or} 13x9x2. 350-35 to 40 min.

Frosting

3 1/2 tbl flour	1 1/2 cups milk
1 1/2 cups butter	1" tea vanilla

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

Make small paste with flour & part of milk.
Add remaining milk gradually & mix till smooth.
Cook over medium heat until thick. Remove
& leave until very cool. (V.I.) Cream butter with
icing sugar, add vanilla, till smooth. Add to
cooled flour 1 tea at a time & beat till fluffy.
For more icing 1 1/2 times the recipe
is enough - doubling it is too much.