

## **Red Velvet Cake**

2 tablespoons unsweetened cocoa powder  
2 ounces red food coloring  
1 cup buttermilk  
1 teaspoon salt  
1 teaspoon vanilla extract  
1/2 cup shortening  
1 1/2 cups white sugar  
2 eggs  
2 1/2 cups all-purpose flour, sifted  
1 1/2 teaspoons baking soda  
1 teaspoon white vinegar

Grease two 9 inch round pans or line muffin pans with paper liners for cupcakes (makes approx. 2 doz.) Preheat oven to 350 degrees. Make a paste of cocoa and food coloring. Set aside.

Combine the buttermilk, salt and 1 teaspoon vanilla. Set aside. In a large bowl, cream together the shortening and 1 1/2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the cocoa mixture. Beat in the buttermilk mixture alternately with the flour, mixing just until incorporated. Stir together baking soda and vinegar, then gently fold into the cake batter.

Pour batter into prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely before frosting.

\* For cupcakes, fill each liner approximately 2/3 full. Bake 15 – 20 minutes.

## **Cream Cheese Frosting**

1 lb. cream cheese, softened  
2 sticks butter, softened  
4 cups powdered sugar  
1 tsp. vanilla

Mix cream cheese and butter and sugar until fluffy; about 5 minutes. Add vanilla