

Red Velvet

- ~~1/2 cup Crisco~~ *Butter*
- 1 tsp. salt
- 1 1/2 cups sugar
- 1 tsp vanilla
- 2 1/4 cup flour
- 1 cup buttermilk
- 1 tsp baking soda
- 1 tsp vinegar
- 1 Tbsp cocoa
- 2 eggs
- 2 oz. red food coloring

Cake: Preheat oven 350. Cream shortening, sugar and eggs. Make paste of coloring and cocoa and add to first mixture. Add flour, salt, milk, vanilla and beat. By hand fold in vinegar and soda. Bake for 35 minutes in three 8" pan. *(gravel + flower pan)*

Frosting: 2 Tbsp cornstarch, 1 cup butter 1 cup water, 1 tsp vanilla, 1 cup sugar.

Cook cornstarch and water until thick, then cool. Cream sugar, butter and vanilla. When fluffy add to cooled mixture. Beat until consistency of whipped cream.