



Chad and Elizabeth

Red Velvet Cake

Patricia Cooper

1 cup Crisco
 1 ½ cups sugar
 2 eggs
 1 cup buttermilk
 1 oz. red food coloring
 1 Tbsp. vinegar
 2 cups flour
 ½ tsp. salt
 1 tsp. baking soda
 1 Tbsp. cocoa
 1 tsp. vanilla

Icing:

1 cup milk
 ⅓ cup flour
 ¼ tsp. salt
 1 cup sugar
 1 stick oleo
 ½ cup Crisco
 1 tsp. vanilla

Cream Crisco and sugar together. Add eggs, coloring, vinegar, and vanilla, and cream well. Add dry ingredients alternately with buttermilk. Pour in two 9-inch floured pans. Bake at 350° for 25 to 30 minutes. Remove from pans and cool on wire racks.

Icing: Mix milk, flour, and salt together in small saucepan and cook until thick. Cool. Cream remaining ingredients together; then add cooled flour mixture and beat until creamy.