

## Red Velvet Cake

½ cup shortening	1 cup buttermilk
1½ cups flour	¾ teaspoon salt
2 eggs	1 tablespoon vanilla
2 ounces red food coloring	1 tablespoon vinegar
3 tablespoons cocoa	1 teaspoon baking soda
2¼ cups flour	

Make paste of cocoa and food coloring. Cream shortening with sugar. Add eggs. Combine sifted measured flour with salt, add alternately with buttermilk and vanilla to creamed mixture. In using an electric mixer revolve mixer blades and fold in vinegar and soda. Pour batter into 3 8" layer pans greased and lined with wax paper. Bake at 350°F for 25-30 minutes. (Test after 15 minutes.) Have all ingredients at room temperature.

### **Red Velvet Icing:**

The icing for this cake is just as unusual as the cake itself. One point is important for success – the first mixture must be thoroughly chilled before combining it with the second, otherwise it may curdle.

### **Icing Recipe**

3 tablespoons flour	1 cup milk
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In a saucepan add a little milk to flour, stirring until all lumps are gone – add remaining milk and cook. Chill in refrigerator until very cold.

1 cup butter or oleo  
1 cup granulated sugar  
1 teaspoon vanilla

Bring butter to room temperature. Add sugar and cream until light and fluffy, if using a mixer beat 15 to 20 minutes or until desired consistency. Add vanilla.

Combine the two mixtures thoroughly. Spread rather thin between layers. Use remaining frosting to frost top and sides of cake.

## Fruit Cocktail Cake

1½ cups sugar	1 (1 pound) can fruit cocktail
2 teaspoons baking soda	(do not drain)
2 cups flour	2 eggs
¼ teaspoon salt	

Combine above ingredients and mix with fork. Pour batter in 9"x13" pan. Sprinkle with ½ cup brown sugar. Bake about 45 minutes at 350°F. While still hot, put one stick of butter, ¾ cup sugar and ¾ cup evaporated milk in saucepan and boil 2 minutes. Pour over hot cake. Refrigerate.