

Thelma's Red Velvet Cake

Cake:

½ cup shortening
1 ½ cup sugar
2 ea eggs (beaten)
1 bottle red food coloring (1 oz)
1 bottle warm water (fill the food coloring bottle)
1 TBSP cocoa
1 tsp salt
1 TBSP vinegar
1 tsp baking soda
2 cup flour
1 cup buttermilk
1 tsp vanilla

Icing:

¼ cup margarine (1 stick)
½ cup shortening
1 cup sugar
1 tsp vanilla
1 cup milk
¼ cup flour
~ ~ Garnish with flaked coconut

Cake: Preheat Oven to 350 degrees. Sift together flour and salt. Cream sugar and shortening. Add eggs. Make paste with red food coloring, water and cocoa. Mix vinegar and soda. Add the flour mixture alternately with buttermilk and vanilla to sugar mixture. Add red paste and mix well, scraping sides of bowl until color is uniform. Add vinegar/soda mixture last. Mix well but do not beat. Bake in 2 or three greased or sprayed layer pans at 350 degrees for 25 to 30 minutes. Cake tester should come out clean. Turn out on rack and cool at least 10 minutes before icing.

Icing: In saucepan cook milk and flour to pudding consistency. Chill. Cream margarine, sugar, shortening and vanilla. Add to chilled mixture and beat until stiff. Sprinkle with flaked coconut.

Notes: I love it when this cake appears at Christmas or on Valentine's Day. This is the classic recipe. Yes, I know it comes in a box now and most folks nowadays use cream cheese icing but hey you haven't lived until you've stained your fingertips red, red, red and lived with it for a few days. Ha! It is not the easiest cake to make but so worth the effort.