

HONORING JUNETEENTH FOOD TRADITIONS



RED VELVET CAKE

by Waldorf Astoria

SERVINGS: 12 | PREPARATION: 1 HOUR 10 MIN | READY IN: 24 HOURS

Ingredients

Cake Recipe:

- 1/2 cup shortening
- 1 1/2 cups of sugar
- 2 eggs
- 2 ounces red food color
- 2 tablespoons cocoa
- 1 cup buttermilk
- 2 1/4 cups cake flour
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon vinegar

Cream Cheese Frosting:

- 2- (8 oz.) cream cheese bars
- 1 stick butter, room temperature
- 8 cups, powdered sugar sifted
- 1 teaspoon vanilla

Directions

1. Cream shortening, sugar, and eggs. Then, make a paste of food color and cocoa.
2. Add to cream mixture. Then, add buttermilk alternating with flour and salt. Add vanilla.
3. Add soda to vinegar, and blend into the batter. Pour into 3 or 4 greased and floured 8" cake pans.
4. Bake at 350°F for 24-30 minutes. Cool completely.
5. Cream butter and powdered sugar together until creamy. Add vanilla. Gradually add powdered sugar, 1 cup at a time.
6. Fill and frost with cream cheese icing.

