cut along dotted line & fold

Red Velvet Cake

2 ounces red food coloring (more if you want it deep red)
2 heaping teaspoons of cocoa
½ cup shortening
1 ½ cups sugar
1 cup buttermilk
2 ½ cups flour
1 teaspoon salt
1 teaspoon vanilla
1 teaspoon baking soda
1 tablespoon vinegar

Cream Cheese Icing

1 pkg. (8 ounces) cream cheese, softened (Philadelphia brand recommended)
1/4 cup (½ stick) butter or margarine, softened
1 teaspoon vanilla
1 pkg. (16 ounces) powdered sugar (about 4 cups), sifted

PROVIDED BY Lowcountry Living

Make a paste of red food coloring and cocoa. Cream shortening and sugar thoroughly. Add eggs and mix well, then add the paste. Add buttermilk alternately with the flour and salt. Beat well after each addition and then add vanilla. Put baking soda into the vinegar and fold into the batter. Pour batter into 2 greased 9-inch cake pans and bake in a 350-degree oven for 25 to 30 minutes. Cool and split each layer in half, making 4 layers.

Beat cream cheese, butter and vanilla in large bowl with electric mixer on medium speed until well blended. Add sugar gradually, beating until well blended after each addition.

Source: *Cooking in Charleston: A collection of tested recipes from Wives, Faculty, Staff, & Friends of The Medical University of South Carolina, © 1984.*