

Porter Thanksgiving



Time In: _____

Time Out: _____

On Buffet: _____

Red Velvet Cake

INGREDIENTS

- ½ cup Crisco.....○
- 1 ½ cup Sugar.....○
- 2 eggs, beaten.....○
- 2 cups Flour.....○
- 1 tablespoon Cocoa.....○
- 1 teaspoon Salt.....○
- 1 cup Buttermilk.....○
- 2 teaspoon Vanilla Extract.....○
- 2 (1 oz) bottles of Red Food Coloring.....○
- 1 teaspoon Vinegar.....○
- 1 teaspoon Baking Soda.....○
- 8 oz Cream Cheese.....○
- 1 stick Land of Lakes Butter.....○
- 1 box Powdered Sugar.....○

PREPARATION

- Cream Crisco and Sugar.
- Add beaten Eggs.
- Sift Flour, Cocoa and Salt.
- Combine all these and add Buttermilk and 1 teaspoon Vanilla with Flour mixture.
- Add to this mixture Food Coloring.
- Mix Baking Soda and Vinegar until foamy and add last.

Bake in 2 greased and floured 9 inch pans at 325 degrees for 35 minutes.

Cool Completely.

Cream Cheese Frosting:

- Cream 8 oz Cream Cheese with 1 stick Butter.
- Add 1 box (16 oz.) powdered sugar and 1 teaspoon Vanilla.

Build and ice cake on glass cake stand. Decorate with shaved chocolate.