



Ingredients:

1/2 cup shortening

1 1/2 cups white sugar

2 eggs

1 tablespoon cocoa powder

1 ounce red food coloring

2 1/4 cups self-rising flour

1 teaspoon salt

1 cup buttermilk

1 teaspoon vanilla extract

Classic Red Velvet Cake

1 tablespoon apple cider vinegar

1 teaspoon baking soda

1/2 cup margarine

1 (16 ounce) package confectioners'

sugar

1 teaspoon vanilla extract

1/2 cup chopped walnuts or pecans

Directions:

1.

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour two 10 inch cake pans.

2.

Beat the shortening and white sugar with an electric mixer in a large bowl until light and fluffy. The mix

3.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes.

4.

To make frosting:

Brought by Lori Herring