Red Velvet Cake

The Tampa Tribune

Ingredients

Cake

- 2 cups oil
- 1 1/2 cups sugar
- 2 eggs
- 2 1/2 cups plain flour
- 1 cup buttermilk
- 2 tsp cocoa
- 1 oz red food coloring
- 1 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp vanilla

Frosting

- 1 (8 oz) package cream cheese
- 1 stick butter or margarine
- 1 box confectioners' sugar
- 1/2 tsp vanilla
- 1/2 cup chopped nuts

Instructions

Cake

1. Cream oil and sugar; add eggs and beat well.
2. Add flour and buttermilk alternately.
3. Add cocoa, red coloring, salt, baking soda, and vanilla. Mix well.
4. Pour into 2 greased and floured cake pans, or 1 long pan.
5. Bake at 350°F for 20-30 minutes, or until a tester inserted in the center of the cake comes out clean.

Frosting

1. Melt cream cheese and butter over medium heat.
2. Add confectioners' sugar and vanilla. Beat well.
3. Add chopped nuts and spread on cake.

Assembly

1. Once cake has cooled, frost with Red Velvet Frosting.

RED VELVET CAKE — THE TAMPA TRIBUNE

2 cups oil
1½ cups sugar
2 eggs
2½ cups plain flour
1 cup buttermilk
2 teaspoons cocoa
1 oz. red food coloring
1½ teaspoons salt
1 teaspoon baking soda
1 teaspoon vanilla

Cream oil and sugar; add eggs and beat well. Add alternately flour and buttermilk. Add cocoa, red coloring, salt, soda and vanilla. Mix well. Pour into 2 greased and floured cake pans, or 1 long pan. Bake at 350 degrees for 20-30 minutes or until tester comes out clean when

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inserted in center of cake. Frost with Red Velvet Frosting.

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RED VELVET CAKE FROSTING **THE TAMPA TRIBUNE**

1 8 ounce package of cream cheese
1 stick butter or margarine
1 box confectioners' sugar
½ teaspoon vanilla
½ cup chopped nuts

Melt cream cheese and butter over medium heat and add sugar and vanilla. Beat well. Add nuts and spread on cake.

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