

Mary Jean's Red Cake

$\frac{1}{2}$ C. Crisco

$1\frac{1}{2}$ c. sugar

2 eggs

1 c. buttermilk

1 T. vinegar

1 oz water

1 oz red food coloring

2T cocoa

$2\frac{1}{2}$ cup flour (sift 3x)

Scant teas. salt

1 teas soda

Mix water and red coloring with cocoa and set aside.
Cream shortening with sugar. Add eggs and paste mix.
Add buttermilk and flour alternately. Beat all with mixer
Remove from mixer and add by hand lightly: 1 T. vinegar,
and 1 teas. soda. Bake in 3-8" pans @350* for 30 min. ^{or} Less

1-26-82

4 T. dry buttermilk in \bar{c} flour
add 1 c cold water

Topping for Mary Jean's Red Cake

1 cup milk { Stir and cook to thick paste, Cool.
4 T. flour }

$\frac{1}{2}$ c. crisco }
1 stick margarine { Beat 4 min.

1 c. gran. sugar and Beat 4 more min.

Add milk paste and 2 teas vanilla

Add 4-6 T. powdered sugar or more to taste.

Freezes well.