

Waldorf Red Cake

$\frac{1}{2}$ cup butter	2 oz. red food coloring
$1\frac{1}{2}$ cups sugar	$\frac{1}{4}$ teas. salt
1 teas. vanilla	1 cup buttermilk
2 T. cocoa	1 T. vinegar
$2\frac{1}{4}$ cups flour	1 teas. soda
2 eggs	

Cream the shortening & sugar, add eggs beaten well; make a paste of the red coloring & cocoa, add to the first mixture; add salt & buttermilk alternately with the flour. Add vanilla, dissolve soda in vinegar & add last. Blend all ingredients as little as possible. Bake in two 8" layers at 350*, 30-40 min

Handle carefully. Frost with the following:

Frosting: Cream 1 cup butter and 1 cup granulated sugar. Cook 5 T. flour in 1 cup milk. until very thick. Allow to cool, then combine the two mixtures and add 1 Teaspoon vanilla; use the electric mixer for this. Frost all layers and the top of cake