



Great Grandma's Red Velvet Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake:

1 cup Butter (softened)
1 1/2 cup Sugar
2 Eggs
1 tsp Butter Flavoring
2 tsp Cocoa
2 1oz Red Food Coloring
2 1/3 cup Flour
1 cup Buttermilk
1 tsp Vinegar
1 tsp Baking Soda

Icing:

3 Tbsp Flour
1 cup Milk
1 cup Butter

1 cup Sugar

1 tsp Vanilla

1 tsp Butter Flavoring

Instructions

Cake:

Cream Butter and Sugar until Light and Fluffy. Add one Egg at a time and beat until Light and Fluffy. Add Vanilla, Butter Flavor, and Cocoa.... MIX WELL. Add Flour and Buttermilk, alternating, starting and ending with Flour. Mix Baking Soda and Vinegar together and add to Flour mixture. Pour into 2 greased & floured 9" cake pans. Bake 350 for 45 min. Let cool.

Icing:

In sauce pan make Flour and Milk into a paste. then cook until thick (low heat), stirring constantly. Set aside until cold, Keeping covered the whole time. Cream Sugar and Butter until Light and Fluffy and almost white in color. Add Flour and Milk Paste and Beat again until Light and Fluffy. Add Vanilla and Butter Flavorings. Spread on cake. And Put into refrigerator until ready to serve!

Sorry no pics of inside... once I cut into the cake its gone before I can take a picture!