Grandma Gray’s Red Cake

Cream – ½ C. shortening

1 ½ C. Sugar

Add - 2 eggs – well beaten

1 oz. red food coloring

1 tsp. vanilla

Blend well.

Sift together – 2 ½ C. sifted cake flour

1 Tbls. Cocoa

Add alternately to batter with 1 Cup buttermilk

Mix together – 1 Tbls. Vinegar

1 tsp. soda Let foam and add to batter. Blend well.

Pour into 3 prepared 9 inch cake pans and bake at 350 for 25 to 30 min.

*Add 1 Tbls. Veg. oil to batter for tenderness*

Frosting

1 ½ C. Milk

¼ C. Flour

Mix well and cook over med heat until very thick. Stir constantly. Let cool.

Cream well - 1 ½ C. sugar

3 sticks butter

Add 2 tsp. vanilla

When custard is cool, beat well until smooth and no lumps.