

Red Velvet Cake

Ingredients:

Cake:

- 1 1/2 c. sugar
- 2 c. oil
- 1 t. baking soda
- 1 t. vinegar
- 1 c. buttermilk
- 2 oz. red food coloring
- 2 eggs
- 1 t. salt
- 2 t. cocoa
- 1 t. vanilla
- 2 1/2 c. all-purpose flour

Icing:

- 8 oz cream cheese
- 1 stick butter
- 1 lb confectioner's sugar
- 1 t. vanilla

Directions:

Preheat the oven to 350.

Cake:

Grease and flour a 9x13 pan or 2 round cake pans.

Cream the sugar and oil together, add the eggs and beat well.

Sift the dry ingredients and then add them to the egg mixture.

Add the buttermilk, food coloring, and the vinegar, stir well.

Pour into the prepared pan and bake for 25 minutes.

Let cool before icing.

Cream all of the icing ingredients together and spread on cooled cake.

Sprinkle the top with any crumbs that may have fallen off the cake.