

## RED VELVET COCOA CAKE

1. 1/2 lb. Butter
2. 1/2 lb. Margarine
3. 3 1/2 c. sugar
4. 6 eggs
5. 1 1/2 tsp. baking soda
6. 1 tsp. salt
7. 1/2 c. cocoa
8. 1 tblsp. vanilla extract
9. 2 oz. red food coloring or 1 1/2 tsp. paste
10. 5 c. cake flour, sifted
11. 2 c. buttermilk

### Intructions

1. Beat butter, margarine and sugar until light and fluffy.
2. Mix vinegar, cocoa and food coloring to make a paste.
3. Beat in food coloring mixture.
4. Lightly beat in eggs.
5. Sift flour together with salt, and baking powder.
6. Add soda to buttermilk.
7. Alternately beat in flour and buttermilk.
8. Add vanilla last.
9. Pour into 2 greased 10 by 3 inch round pans.
10. Bake at 325 degrees for approximately 1 hour or until cake leaves sides of pans and springs back when touched in the middle
11. Allow layers to cool.
12. Frost with Red Velvet Icing (from Icing Section)