

Tasty Recipes for You to Try



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Red Velvet Cake

Serves 10-15

Shared by:
Sherry Freeman

Ingredients:

Cake

2 1/2 C. self-rising flour
1 C. buttermilk
1 1/2 C. vegetable oil
1 tsp. baking soda
1 tsp. vanilla extract
1/4 C. red food coloring (two 1 oz. bottles)

1 1/2 C. sugar
1 tsp. unsweetened cocoa powder
1 tsp. white vinegar
2 large eggs

Icing

1/3 lb. butter, softened
10 oz. cream cheese, softened
1 lb. box confectioner's sugar
2 C. chopped pecans

Directions:

1. For the cake, heat oven to 350°. Mix together all ingredients for cake with an electric mixer.
2. Spray three 9" round cake pans with non-stick cooking spray. Pour the batter equally into the three pans and bake for 20 minutes. Test for doneness with a toothpick.
3. Remove from oven and cool layers in pans on wire racks for 10 minutes.
4. Carefully remove layers from pans to rack to cool completely.
5. For icing, combine butter, cream cheese and confectioner's sugar in a medium bowl. Beat until fluffy. Fold in 1 1/2 C. pecans.
6. Once cake is completely cooled, fill icing between layers and frost cake. Decorate top of cake with remaining 1/2 C. of pecans.
7. Refrigerate at least 1 hour before serving.