

moda BAKESHOP

Original Recipe



Waldorf Astoria Red Velvet Cake
By Patricia Roberts

Original Recipe can be found at www.modabakeshop.com

Ingredients:

For the Cake...

2-1/4 cups flour
1 teaspoon salt
1/2 cup butter or shortening
1/2 cup sugar
2 eggs
2 Tablespoons cocoa
2 oz. bottle red food coloring
1 cup buttermilk
1 teaspoon baking soda
1 teaspoon vinegar

For the Frosting...

3 Tablespoons flour
1 cup milk
1 cup butter
1 cup sugar
1 teaspoon vanilla

Instructions:

Preheat oven to 350 degrees.

For the Cake...

Combine sifted flour and salt, set aside. Cream butter, sugar and eggs. Make a paste of cocoa and food coloring; add to the creamed mixture. Alternate adding the buttermilk and the sifted flour and salt, ending with the buttermilk. Add the soda to the vinegar and let it foam over into the mixing bowl; blend instead of beating.

Pour the batter into 2 prepared 8" pans. Bake for 25 to 30 minutes. Do not over bake. Cool on racks.

When completely cool frost with the following:

For the Frosting...

Combine flour and milk in a small saucepan and cook over medium heat until thickened. Remove from heat and cool completely. In a separate bowl, cream 1 cup of butter until light and fluffy. Add 1 cup of sugar and 1 teaspoon of vanilla. Then, add the cooked milk and flour mixture and beat until the consistency of whipped cream.

Yield:

A delicious red velvet cake to share with friends and family.

Napkin shown is from the collection Fresh by Deb Strain for Moda {Butterflies Damask Yellow #19287-15} tied with red grosgrain ribbon and topped with a Yo-Yo made from Fresh by Deb Strain {Dots Posies Orange #19290-14}

Recipe provided by Patricia Roberts, Employee of Moda Fabrics / United Notions

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