



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Granny's Red Cake

This is me and my brothers favorite cake of all time. Our Granny made this especially for me and him as we were growing up and it is always made at Christmas for our families still today. It's just not Christmas at our house without this cake!!

Preheat your oven to 350 degrees, grease and flour 2 8" cake pans

3 teaspoons of cocoa

1 Tablespoon of Red Food coloring

½ cup of shortening

1 ½ cups of granulated sugar

1 cup of buttermilk

2 eggs

1 teaspoon of vanilla

2 cups of all purpose flour

1 ½ teaspoon of salt

1 teaspoon of baking soda

1 Tablespoon of vinegar

Make a paste using the cocoa and red food coloring in a small bowl. Set aside for now.

In mixing bowl cream together the shortening and sugar and 2 eggs one at a time till nice and creamy.

Add the vanilla and then the paste, mix well.

Add the flour, salt and the buttermilk and mix well.

In small bowl quickly mix together the soda with the vinegar. It will begin to foam, now quickly and carefully with a spatula, fold in the foaming mixture until all is combined. DO NOT USE your mixer on this step!!! Very important.

Bake at 350 degrees till done. Do not over bake!!

Cool and frost your 2 layer cake with the frosting recipe given below!!

Red Cake Frosting

5 Tablespoons of flour

1 cup of whole milk (not skim, 1% or 2 %!!)

½ cup of Crisco shortening

½ cup of parkay margarine, softened

1 cup of granulated sugar (not powdered!)

3 Tablespoons of vanilla (yes Tablespoons)

1 teaspoon of salt

In 2 quart saucepan mix the flour and milk together and cook until you get a thick paste. Remove from heat and let cool completely. Add the remaining ingredients to your pan and mix with electric mixer till all is really creamy and fluffy. May take up to 10 minutes of mixing, but it is worth it!! Ice your cake with this wonderful frosting that just makes this cake so good!