



# Red Velvet Cake with Ermine Frosting

Excerpted from *Centennial Sweets* manuscript cookbook, 1970  
Recipe from Mrs. Daniel Caulk, cookbook on loan from Jean Wilson



12-16 servings



30-35 minutes

## INGREDIENTS

1/2 c. shortening  
1 1/2 c. sugar  
1-1 1/2 oz. red food coloring  
2 tbsp. cocoa  
1 tsp. salt  
1 tsp. baking soda  
2 1/2 c. cake flour  
1 tsp. vanilla extract  
1 c. buttermilk  
2 eggs

## DIRECTIONS

1. Cream sugar and shortening.
2. Add eggs and cream until blended.
3. Add food coloring and vanilla.
4. Sift cocoa, salt, baking soda, and cake flour.
5. Add dry and wet ingredients alternately. Fold but do not beat and pour into 3 prepared 8" cake pans.
6. Bake at 350 degrees for 30-35 minutes.

**FROSTING:** Mix 3 heaping tbsp. of flour and 1 c. cold water well before cooking. Cook, stirring constantly, until thick. Cool for 2 hours. Cream 1 c. sugar, 1 c. shortening, and 1 tsp. vanilla extract. Add to flour mixture and beat until light and fluffy.

## NOTES

Red-colored cake was popular as early as the 1880s, when the red coloring came from cochineal (beetles) or beet juice. Reddish batter can also result from mixing cocoa or buttermilk with baking soda. In 1960, a Red Velvet Cake using both cocoa and artificial food coloring won first prize cake at the Maryland State Fair. Today, cream cream frosting is more common than the older, cooked version, and bakers are moving away from using artificial food dyes.

Recipe provided for the 2022 exhibit at the Laurel Historical Society, 817 Main Street, Laurel, MD 20707.  
*What's Cookin', Laurel?* runs through December 18, 2022.  
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