



JUNIOR LEAGUE OF  
**LAFAYETTE**

# THE COOKBOOK CORNER



To celebrate the 50th anniversary of *Talk About Good!*, the Cookbook Committee will be featuring a birthday cake recipe from this historic book each month!

This month, they've chosen the **Waldorf Astoria Red Velvet Cake** with cream cheese icing.

## Waldorf Astoria Red Velvet Cake

### Ingredients

- ½ cup shortening
- 1 ½ cups sugar
- 2 eggs
- 2 oz red cake color (or 1 tube of red gel food coloring plus 1 oz water)
- 2 oz water
- 2 tbsp cocoa
- 1 cup buttermilk
- 1 tsp vanilla
- 1 tsp salt
- 1 tsp vinegar
- 1 tsp soda
- 2 ½ cups flour



### Directions

Preheat the oven to 350 degrees. Cream shortening and sugar until fluffy. Add eggs and blend well. Make a paste of cocoa and food coloring. Add to the sugar and egg mixture. Sift flour and salt together and add to butter mixture. Then add the following ingredients, one at a time: buttermilk, vanilla and water. Add soda. Blend well and stir in the vinegar. Do not beat hard; just mix. Divide batter between two 9-inch cake pans. Bake 20-30 minutes.



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## Cream Cheese Icing

### Ingredients

- 6 tbsp flour
- 1 cup butter
- 1 ½ cups milk
- 1 ½ cups granulated sugar
- 1 ½ tbsp. vanilla

### Directions

Mix flour and milk over low heat until thickened. Stir constantly until cool. Cream sugar, vanilla and butter until fluffy. Add to above mixture. Beat well for at least 10 minutes. Spread between layers and on top.

