

My Dad's Red Velvet Cake

Ingredients:

For the cake:

1½ c. sugar
1½ c. vegetable oil
2 eggs, whisked
2½ c. self-rising flour
1 c. buttermilk
1 tsp. vinegar
1 tsp. vanilla
1 bottle red food coloring

For the icing:

8 oz. cream cheese, softened to room temperature (fat-free or light cream cheese NOT recommended)
16 oz. powdered sugar
8 oz. butter or margarine, softened to room temperature
1 tsp. vanilla

Directions:

1. To make cake: Preheat oven to 350°F. Prepare a 9x13" dish by lightly spraying with non-stick cooking spray.
2. In a large bowl, beat together sugar and vegetable oil. Add eggs and mix well.
3. In a smaller bowl, mix together buttermilk, vinegar, vanilla, and food coloring.
4. Alternate adding flour and buttermilk mixture to sugar/vegetable oil bowl.
5. Bake for 25-30 minutes.
6. To make icing: Cream cheese and butter or margarine together. Add sugar and vanilla. Mix well.
7. Spread icing over cooled cake.