

Waldorf Red Velvet Cake (Carol Gibbons)

½ c. shortening
1 ½ c. sugar
2 eggs
2 oz. red food coloring
1 t. vanilla
1 t. cocoa
1 t. salt
2 ½ c. cake flour
1 t. baking soda
1 t. vinegar
1 c. buttermilk or sour milk
4 T. flour
1 c. milk
½ c. butter
½ c. shortening
1 c. sugar
dash salt
3 t. vanilla

Preheat oven to °350. Cream shortening, sugar and eggs. Make a paste of food coloring and cocoa and add to mixture. Add buttermilk alternately with flour and salt. Add vanilla. Lastly, fold in baking soda and vinegar. Beat as any other cake recipe. Bake for 20 to 30 minutes in two 9” cake pans. Cool and split layers making 4 layers. Ice with whipped cream icing.

Whipped Cream Icing:

make a thick paste from 4 T. flour and milk, let cool. Beat in separate bowl with mixer for 4 minutes: butter, shortening, sugar and dash of salt. Add cooled paste and 3 t. vanilla, beat for 4 more minutes.

“The story that goes with this recipe claims that a guest at the Waldorf Astoria Hotel in New York was served this cake and requested the recipe from the chef. He was supposed to have GIVEN her his secret recipe, but sent her a bill for \$5,000.00. The woman paid the bill, but was so enraged she swore to share his “secret” recipe with everyone.”