

Red Velvet Cake Recipe

INGREDIENTS:

2 table spoons coco
2 ¼ cups flour
1 ½ cup sugar
1 stick of butter
2 eggs
2oz red food coloring
1 tablespoon vanilla
1 cup butter milk.

DIRECTIONS:

Cream the butter and sugar. Add the coco. Add flour and alternate butter milk with flour while mixing. End with flour. (dry, wet, dry, wet, etc.). In a separate cup, mix 1 teaspoon baking soda (preferably Arm & Hammer brand) with 1 tablespoon vinegar. Mix in a separate cup. Pour that into the batter and stir gently (do not use mixer for this step). Bake this in pre-greased and floured pan for about 25-30 minutes until done. Ovens may vary so test with a toothpick to insure it is done. When pulled out and is clean, then it's done.

For Fluffy White Icing...

INGREDIENTS:

1 ½ cups flour
¾ cups milk
1 box confectionary sugar
½ cup Crisco
1 table spoon vanilla

DIRECTIONS:

Take the ¾ cups milk and cook over low heat until thick set and let cool. Beat all at high speed for five minutes. Be generous when icing. Then coat with coconut. This cake is best if it sits overnight iced. Add the reds cherries on top just before serving.

The Story of the Red Velvet Cake...

Red cherries commemorate Christ's drops of blood shed on Cavalry. The white fluffy icing symbolizes the rich goodness of God's love. The special vinegar and soda that make the cake rise commemorates Christ's death on the Cross as he was given vinegar, while soda commemorates the resurrection. The coconut represents us as sinners becoming clean by our salvation through the baby Jesus Christ.

*May you and your family be blessed.
This is a family tradition only served during the
Holy Season celebrating the Birth of Christ.*

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