

Waldorf-Astoria

\$100 Red Cake



½ cup butter
1 ½ cups white sugar
2 eggs
2 oz. red food coloring
2 tbsp. cocoa
1 tsp. salt

2 ½ cups cake flour, sifted
1 cup buttermilk
1 tsp. soda
1 tbsp. vinegar
1 tsp. vanilla

Mix vinegar and soda in a cup and let stand. Cream butter, sugar, and eggs until light. Make a paste of cocoa and ½ of coloring and add to butter mixture. Add rest of food coloring. Add buttermilk and salt alternately with flour. Add vanilla and the soda mixture. Beat well. Bake in two 9-inch round pans at 350° for 30 minutes. (Grease and flour pans).

Cool and cut each layer in half.

Submitted by Mrs. C. E. Ziegler of Greensburg, IN

Cookbook: WTRE Party Line Cook Book

