

Red Velvet Cake

Source: Trish Henry and Cherry Lee

Ingredients

- 2½ cups Plain Flour
- 2 cups Sugar
- 2 cups Wesson Oil
- 1 cup Sour Cream
- 2 Eggs
- 2 tablespoons Cocoa
- 1 teaspoon Vinegar
- 1 ounce Red Food Coloring
- 1 teaspoon Salt
- 1 teaspoon Baking Soda
- 1 teaspoon Vanilla

Method

Cream sugar and oil. Add eggs. Mix vinegar, food coloring and cocoa. Pour into sugar and oil mixture and blend.

Alternately add flour and sour cream to mixture. Add soda, salt and vanilla.

Bake in 3 well greased pans at 350°F for 25 - 30 minutes.

Icing

Combine the following ingredients and mix well. Frost cooled cake.

1 box powdered sugar, 1 (8 oz) package cream cheese, 1 stick margarine, 1 cup pecans, 1 tsp vanilla