

# Grandmother Paul's Red Velvet Cake

## Ingredients:

1 tsp of  
vanilla.

1 cup of  
buttermilk.

1 tsp of salt.

2  $\frac{1}{2}$  cups of cake  
flour.

2 sticks of  
butter for the cake.

1 stick of  
softened butter for icing.

2 oz red food  
coloring.

2 tbsps of  
cocoa.

2 cups of sugar.

2 eggs.

$\frac{1}{2}$  tsp of baking  
soda.

1 tbsp of  
vinegar.

1 (16 oz) box of

confectioners sugar.

1 cup of melted  
marshmallows.

1 cup of shredded  
coconut.

1 cup of chopped  
pecans.

1 (8 oz) package of cream cheese.

**For Complete Cooking Instructions Please Head On Over To Next  
Page Or Open button (>) and don't forget to SHARE with your  
Facebook friends**

### **Instructions:**

In a large bowl,  
beat together the eggs, sugar and mix in the cocoa and food  
coloring.

Beat in the  
butter until well combined.

In a bowl, mix  
together the flour and salt and add it to the creamy mixture  
alternately with  
buttermilk. Stir in the vanilla.

Mix together the  
soda and vinegar in a small bowl and pour into the mixture.

In a greased and  
floured 8 inch round pan, pour the batter and bake in a  
preheated oven to 350°  
for 20 to 25 minutes.

To make the  
icing, mix together the cream cheese and 1 stick of softened  
butter until well  
combined then stir in the marshmallows and sugar until well  
mixed.

Stir in the  
coconut and nuts and spread between layers and on top and  
sides of the cake  
once it's cooled.

Enjoy!

Easy, peasy and  
yummy! I can't tell you how delicious this cake is, the  
flavors are amazing.  
I'm sure that if you give it a shot, you won't regret it.

ENJOY!!

Last Step: Don't  
forget to share!

Yummy, Please  
make sure to Like and share this Recipe with your friends on  
Facebook to keep  
seeing our recipes!