

# Missy's Red Velvet Cake W/cream Cheese Frosting

## Ingredients

### *Cake:*

3 large eggs (room temp)  
2 cups granulated sugar  
1 teaspoon butter flavor Crisco  
2 ounces red food coloring  
2 tablespoons unsweetened cocoa  
1 cup unsalted butter, softened  
2 1/2 cups cake flour, sifted (i use swan's down, sift 3x)  
1 1/4 teaspoons salt  
1 cup buttermilk (i use or make my own from lemon juice & milk)  
1/2 teaspoon baking soda  
1 pinch baking soda  
1 1/4 tablespoons vinegar

### *Frosting:*

0.75 (1 1/2 stick) unsalted butter, softened  
1 cup pecans, chopped  
8 ounces pkg cream cheese, softened  
1 lb confectioners' sugar, sifted  
1 teaspoon clear vanilla extract

## Directions

1 Preheat oven to 350°f spray pans w/pam baking spray or grease and flour two 9-in. cake pans; set pans aside.  
2 With electric mixer on medium speed, beat eggs, shortening

and sugar until well combined. add the food coloring and cocoa, mixing well. add the butter and mix well.

3 In a separate bowl, sift the cake flour & salt three times. slowly add to creamed mixture. add the buttermilk and mix well.

4 In a small bowl, combine baking soda & vinegar, stirring until baking soda is dissolved. once dissolved, add to batter and mix well.

5 Pour batter into the prepared pans & bake about 20 mins or until cake springs back upon touch. let layers cool completely on wire racks.

6 While cakes are cooling, prepare frosting. using an electric mixer, combine butter, vanilla & cream cheese until completely blended. reduce mixer speed & gradually add sifted confectioners' sugar. once completely blended, add chopped pecans, if desired.