

**Dear Readers:** Awhile back, I printed a request for Red Velvet Cake.

So, I turned to y'all and, wow, did you come through! More than 15,000 people sent letters, cards, recipes cards and cookbooks!

Here are some of the most popular versions.

#### RED VELVET CAKE

This recipe was submitted by Mrs. Hester Swiney of Columbus, Neb.

- 4 bottles (½-ounce size) red food coloring
- 3 tablespoons cocoa
- ½ cup vegetable shortening
- 1½ cups granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 2½ cups sifted cake flour
- 1 teaspoon salt
- 1 cup buttermilk
- 1 tablespoon vinegar
- 1 teaspoon baking soda

Mix food coloring with cocoa and set aside. Beat shortening with sugar; add eggs one at a time, beating after each addition. Add food coloring mixture and vanilla. Alternately add flour, salt and buttermilk, beating well. Stir in vinegar and baking soda. Bake in 350-degree oven for 30 minutes. Makes 1 large loaf cake or one 3-layer cake.

#### RED VELVET POUND CAKE

This recipe was submitted by Cecilia Mull of Newton, N.C.

- 3 cups unsifted flour
- ¾ cup milk
- 3 cups sugar
- 1 bottle red food coloring
- ¾ cup shortening
- 7 eggs
- ½ cup butter
- 1 teaspoon baking powder
- 1 tablespoon vanilla
- ¼ teaspoon salt
- ½ cup cocoa

Cream sugar, shortening, vanilla, food coloring and eggs. Add dry ingredients and milk. Bake in large greased and floured tube pan for 1½ hours at 275 degrees. Turn out of pan to cool for icing.

For icing: Cream together 1 (8-ounce) package cream cheese, ½ box of confectioners' sugar plus 2 tablespoons, 1 teaspoon vanilla and ½ stick of butter (softened).

#### QUICK RED VELVET CAKE

- 1 yellow cake mix
- 5 eggs
- ½ cup oil
- 1 cup low-fat buttermilk
- 2 tablespoons cocoa
- 2 ounces red food coloring

Mix following the package directions and add buttermilk, cocoa and food coloring. Cook according to cake box instructions.