

\$200 Red Cake

By Tim & Cheryl Galyean





I like using name brands for consistency in flavors and baking quality.

INGREDIENTS

CAKE

- 1 oz. Red food coloring
- 3 T powdered Nestles Quick
- ½ C Crisco
- 1 ½ C sugar
- 2 eggs
- 1 C buttermilk
- 2 ¼ C cake flour (sifted 2 times)
- ¾ t salt
- 1 t vanilla
- 1 T vinegar
- 1 t baking soda

FILLING

- ½ C butter
- ½ C Crisco
- 1 ¼ C powdered sugar
- 3 T regular flour
- 1 t vanilla

FROSTING

- 4 T flour
- 1 C milk
- ½ C butter
- ½ C Crisco
- 1 C sugar
- 1 t vanilla



Mix food coloring with Nestle's Quick. Set aside,

Cream Crisco and sugar.





Add eggs and red mixture to creamed mixture, mix well.





Sift flour and salt together to distribute salt evenly.



Then add buttermilk and flour to red mixture and the vanilla mix well.





Remove from mixer and add vinegar and baking soda by hand. Fold in until mixed.





Grease and flour a loaf pan or 2 9" round pans.



If you have non stick pans you can cut wax paper to fit into the bottom of the pans over the grease and flour mixture. This will make it easier to remove the cakes from the pans.



Pour batter into pans.



Bake at 350 for 30-35 minutes.





FILLING

½ C butter (room temperature)

½ C Crisco

1 ¼ C powdered sugar

3 T regular flour

1 t vanilla



While the cake is cooking you can make the filling. Cream butter and Crisco until smooth then add powdered sugar, mix well.





Add regular flour and vanilla.
Mix until light and fluffy.

Cover and let stand till cake is cooled.



Remove cake from the oven when done. Test for doneness with a toothpick. Insert into cake and it should come out clean or small crumbs are ok.





Let cake cool to the touch before taking out of pans.

Before or close to when your cake comes out of the oven you can start the frosting.



FROSTING

4 T flour

1 C milk

½ C butter

½ C Crisco

1 C sugar

1 t vanilla

Put small amount of milk into a small saucepan and add flour to mix well until there are no lumps.



Add the rest of the milk,



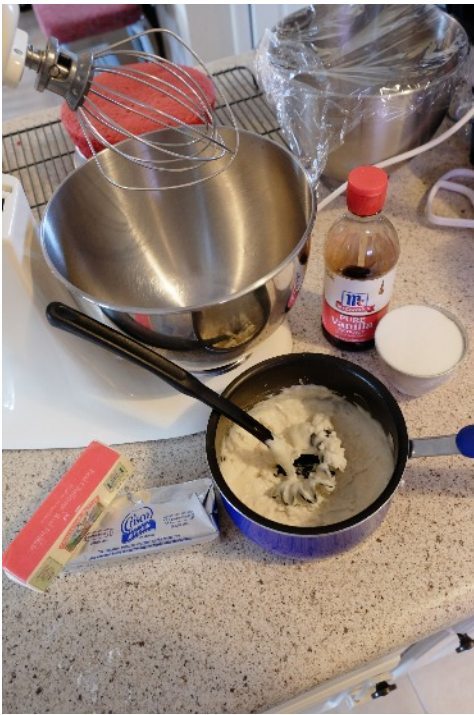
stir over medium heat until very thick it will probably boil. This will take about 2 or 3 minutes.



Take off heat when mixture is soft and doughy.



To cool you can set the pan in some cold water. Mixture should be cool to add to other ingredients.



Mix butter and Crisco and cream for 4 minutes add sugar and beat 4 minutes more, add cooled flour paste and vanilla and beat 4 more minutes or until you can't notice the granules of sugar when you taste it. It should be light and fluffy with very little granules of sugar left.





When cake is cool run a knife around the edges to loosen the cake. Put the serving plate over the top of the first cake to remove it from the pan. Remember to remove the wax paper from the bottom of the cake before adding the filling.





Run a knife around the second pan to loosen cake.

Flip the second cake on to your wide open hand and set on the bottom of the first cake pan to flip it out so the top side is up to save until the filling is added on top of first cake.



Add filling to top of first cake. Try to make it level if your cake didn't rise evenly.





Set the second cake evenly on top of filling and you are ready to frost the cake.





Start with a pile of frosting on top of the cake. Bring some across the top and then around the sides.



You can do a thin layer of frosting (crumb layer)



then do a thicker layer to hide the crumbs.



Every time this cake comes to a family event there is always someone trying to take it away from someone else.

The story behind it's name is that one of Laura Mae's relatives had this delicious cake at a restaurant and asked for the recipe they gave it to her and when she got home there was a bill in her mailbox for \$200 from the restaurant.



