



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

'Red Velvet Cake'

**1/2 cup shortening
1 stick butter
1 1/2 cups sugar
2 eggs
2 tbsp cocoa
1 1/2 oz red food coloring
1 tsp salt
2 1/2 cups flour
1 tsp vanilla
1 cup buttermilk
1 tsp baking soda
1 tbsp vinegar**

Cream shortening and butter; beat in sugar. Add eggs, one at a time; beat well after each addition. Make paste of cocoa and food coloring; add to creamed mixture. Add salt, flour, and vanilla alternately with buttermilk, beating well in between. Sprinkle soda over vinegar; pour vinegar over batter. Stir until thoroughly mixed.



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Bake in three 8-inch pans or two 9-in pans for 30 minutes at 350 degrees. Cool cakes completely before frosting.

'Red Velvet Frosting'

1 8-oz pkg cream cheese

1/2 stick butter

1 lb powdered sugar

2 tsp vanilla extract

1 cup chopped pecans for garnish

Cream butter and cream cheese until smooth. Add powdered sugar. Spread on cake and cover with chopped pecans.