

Red Velvet Cupcakes

½ C shortening
1 ½ C sugar
2 eggs
2 oz. red food coloring
2 Tbsp. cocoa
2 ¼ c flour
1 tsp salt
1 tsp vanilla
1 tsp soda
1 C buttermilk
1 Tbsp vinegar
1 tsp butter flavoring

Cream shortening, sugar and eggs. Make a paste of the food coloring and cocoa. Add to creamed mixture. Add salt, flour, buttermilk and vanilla. Alternate soda and vinegar; just blend don't beat. Put batter in to cupcake liners. Bake at 350 degrees for 15-20 minutes, or until center springs back. Do not over bake. Cool.

Icing

3 Tbsp flour
1 C butter
1 tsp vanilla
1 C milk
1 C sugar

Cook flour and milk, cool. Cream sugar, vanilla and butter until fluffy and add milk mixture. Beat until it is whipped to a light consistency. Spread on cooled cupcakes.

Makes 18 to 24 cupcakes.