



HOLIDAY RECIPE FROM
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Red Velvet Cake

My family has been baking Red Velvet Cake for holidays for as long as I can remember. This is the original recipe from the Waldorf Astoria Hotel in New York City. Trust me—there is absolutely no boxed mix that can touch the original recipe. In a classic family blunder, someone miswrote the recipe ingredients from two tablespoons of red food coloring to two entire bottles! It's a miracle our gene pool hasn't suffered! Enjoy!

Servings: 10

→ Ingredients

2-1/4 cups cake flour
1 tsp baking soda
1/2 tsp salt
1-1/2 cups granulated sugar
1 cup buttermilk
1 stick (or 1/2 cup) shortening or unsalted butter
2 large eggs
1 tsp vanilla extract
2 Tbsp unsweetened cocoa powder
2 Tbsp red liquid food coloring (or two bottles if you want to live on the edge)
1 Tbsp white distilled vinegar



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

For the Traditional Icing

5 Tbsp all-purpose flour

1 cup confectioners' sugar

1 cup (or 2 sticks) butter

1 cup milk

1 tsp vanilla extract

→ Instructions

Preheat the oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.

In a medium mixing bowl, sift together the flour, baking soda, salt, and sugar.

In a large bowl, gently beat together the shortening (or butter), buttermilk, eggs, food coloring, vinegar, and vanilla with a handheld electric mixer.

Add the sifted dry ingredients to the wet ingredients and mix until smooth and thoroughly combined.

Divide the batter evenly between the prepared pans. Bake in the oven for about 24-30 minutes, or until a toothpick inserted into the center of the cakes comes out clean.

Remove the cakes from the oven and run a knife around the edges to loosen them from the sides of the pans. Invert the cakes onto a plate and then re-invert them onto a cooling rack. Let cool completely.

For the frosting, in a large mixing bowl, beat the flour and milk together until smooth. Cook the mixture over medium heat until it thickens, stirring constantly. Let it cool completely.

In another bowl, cream the butter, confectioners' sugar, and vanilla until fluffy. Add the cooled flour mixture and beat on high speed until very light and fluffy.

Spread the frosting between the layers, on the sides, and on top of the cake. Enjoy!

Seasoned with love!