

# Red Earth Cake

## **Cake Ingredients:**

- ½ cup Crisco
- 1 ½ cups sugar
- 2 whole eggs
- 4 tablespoons cocoa
- 1 teaspoon red food color
- 3 tablespoons hot coffee
- 2 cups cake flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup buttermilk
- 1 teaspoon vanilla

## **Icing Ingredients:**

- 1 stick unsalted butter, room temperature
- 16 ounces powdered sugar, sifted
- 4 tablespoons cocoa
- 4 tablespoons hot coffee
- 1 teaspoon red food color
- 1 teaspoon vanilla
- ½ cup chopped pecans (optional)

## **Cake Directions:**

• Preheat oven to 350 degrees.

• Measure out the buttermilk first and pour it in a larger bowl and then pour in the baking soda and stir. It will increase in volume. Be sure to stir it well so that all baking soda dissolves. Set mixture aside.

• Cream Crisco in mixer. Add sugar gradually and cream until fluffy. Beat in eggs, one at a time.

• Mix cocoa, food color, and coffee in a small bowl to form a paste. Add to creamed mixture and beat until incorporated.

• Approximate 2 cups, sift flour, measure exact 2 cups, and sift once more with the salt.

• Alternate adding flour mixture and buttermilk mixture to the batter, beating to incorporate after each addition. Add the vanilla.

• Bake in greased and floured 9X13 pan or two 8 inch cake pans, with parchment or waxed paper liners at 350 for 30-40 minutes or until it separates slightly from the sides of the pan and a cake tester comes out clean. Don't over bake. Remove from oven and place on cooling rack and allow to cool completely.

## **Icing Directions:**

• Cream butter with sugar in mixer.

• Make paste of coffee, cocoa, food color and add to creamed mixture. If necessary, add more coffee until icing is of spreading consistency.

• Ice the cake and sprinkle chopped pecans over the top layer if desired.



Recipe courtesy of

<http://caleighskitchen.com>