

Valentines Day Red Cake

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Ingredients:

2 medium eggs.
2 cups of flour.
1 cup of buttermilk.
1 ½ cups of sugar.
½ cup of butter.
2 tablespoons of cocoa.
2 tablespoons of hot coffee.
1 teaspoon of red food coloring.
1 teaspoon of baking soda.
1 teaspoon of salt.
Frosting.

Preparation:

Preheat your oven to 325°F (160°C).

Cream the butter; then add the sugar, beating thoroughly.

Add the eggs and beat well.

Combine the coffee, cocoa and red food coloring; then to creamed mixture and beat.

Dissolve the baking soda in the buttermilk, stirring thoroughly.

Combine the flour and the salt; then add to creamed mixture alternately with the buttermilk mixture.

Pour the batter into 2 greased and floured eight-inch round cake pans.

Bake for 35-40 minutes.

Allow to cool in pans for 15 minutes.

Remove from pans and allow to fully cool.

Spread frosting between layers and on top of cake.