Waldorf Cake

Ruthann van den Burg
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1/2 cup butter
1 1/2 cups sugar
2 eggs
2 teaspoons cocoa
2 ounces red food coloring
1 cup buttermilk
1/4 teaspoon salt
2 1/4 cups flour, sifted
1 teaspoon baking soda
1 teaspoon vinegar
1 teaspoon vanilla
FILLING
6 tablespoons flour
2 cups milk
2 cups sugar
2 cups margarine

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar. Add the eggs, one at a time. Mix well.

In a bowl, make a paste of the cocoa and food coloring. Add to the butter mixture. Mix the buttermilk and salt. Add the buttermilk mixture into the batter alternately with the flour, a little at a time.

In a bowl, mix the baking soda and vinegar. After it foams, mix the baking soda mixture and vanilla into the batter. Turn the mixture into two eight-inch round pans.

Bake for 30 minutes.

For the filling: In a saucepan, cook the flour and milk until thick.

While it cools, in a bowl beat the sugar, margarine and vanilla until fluffy (It takes a while for this to become fluffy). When it is completely cooled, blend in the flour mixture.

Split each cake layer in half. Spread the filling between the layers, on top and on the sides of the cake.

Per Serving (excluding unknown items): 8533 Calories; 488g Fat (50.7% calories from fat); 76g Protein; 993g Carbohydrate; 11g Dietary Fiber; 747mg Cholesterol; 7643mg Sodium. Exchanges: 16 1/2 Grain(Starch); 1 1/2 Lean Meat; 3 Non-Fat Milk; 94 1/2 Fat; 47 Other Carbohydrates.