

Maraschino Cherry Cake

Ingredients

4 1/2 c all purpose flour
4 1/2 t baking powder
3/4 c shortening ((butter, oil,
applesauce))
2 1/4 c sugar
1 3/4 c milk
1 1/2 t vanilla
1/2 t almond extract
2 oz egg yolks
5 oz egg whites
1 oz maraschino cherries -chopped
((optional))

Instructions

<p>Sift flour and baking powder. Cream shortening and 1 1/2 cups sugar in a LARGE bowl. Add egg yolks and flavorings to milk and mix. Sift the dry ingredients alternately with the milk mixture to the creamed shortening and sugar. In a medium bowl, beat egg whites until stiff (not dry). Beat the remaining 3/4 cup sugar into the egg whites until sugar is dissolved. Fold into cake mixture.</p>

<p>Pre-heat oven to 375 degrees F.</p>

<p>Bake in (3) 9-inch pans for 25 minutes</p>

<p>I bake in one 6-inch heart pan AND one 10-inch heart for 45 minutes @ 350 F for the wedding cake</p>

<p>Test cupcakes at 20 minutes. Bake until

Maraschino Cherry Cake

toothpick comes out clean.</p>