

## Cherry Chip Cake Batter

### Ingredients

2 1/2 c. cake flour  
2 1/2 tsp. baking powder  
1/4 tsp. salt  
12 Tbsp. (1 1/2 sticks) unsalted butter, softened  
8 Tbsp. vegetable shortening  
1 1/2 c. sugar  
2 large eggs, room temperature  
3 large egg whites, room temperature  
3/4 c. milk, room temperature  
1 tsp. pure vanilla extract  
1 tsp. pure almond extract (\* key ingredient for similar taste to box mix)  
Optional 2 Tbsp. cherry syrup or extract (more or less for extra cherry flavoring/syrup will change cake color)  
1/2 c. (about 30) maraschino cherries, stemmed, drained and chopped  
maraschino cherries with stems (for decorating)

### Directions

Combine the flour, baking powder and salt in a bowl and set aside.

In the bowl of an electric mixer fitted with a flat paddle, cream the butter and shortening on medium speed for 2 minutes. Add the sugar and beat for 1 minute or until light and creamy. Scrape the inside surface of the bowl.

Whisk together the eggs, egg whites, milk, vanilla and almond extracts and optional cherry syrup in a separate bowl. Reduce the mixer speed to low, pour in one third of the egg mixture into the bowl and mix to combine. Add one third of the flour mixture and mix to combine. Repeat the process two more times ending with the flour mixture. Scrape the inside surface of the bowl and mix one minute. Fold in the chopped cherries with a rubber spatula. Pour the cake batter into the prepared pan and spread the batter into an even layer.

Bake the cake on the middle rack of the oven for 35 to 40 minutes or until a toothpick inserted into the center of the cake comes out clean. Transfer the pan to a wire rack and cool the cake completely. Frost the cake with frosting, decorate as desired, slice and serve.

Note: If you are having a problem with all the cherry pieces falling to the bottom of the cake, dry them on paper towels and lightly coat them in flour before folding into batter.

## Cherry Frosting

### Ingredients

1-1/2 cups sugar

4 egg whites

1/4 cup water

1/4 cup maraschino cherry juice

1/2 teaspoon cream of tartar

1 teaspoon vanilla extract

1/2 teaspoon cherry extract or 1/4 teaspoon almond extract

### Directions

In a heavy saucepan, combine the sugar, egg whites, water, cherry juice and cream of tartar. With a portable mixer, beat on low speed for 1 minute. Continue beating on low over low heat until frosting reaches 160° on a candy thermometer, about 10 minutes.

Pour into the bowl of a heavy-duty stand mixer; add extracts. Beat on high until stiff peaks form, about 7 minutes.

Yield: 8 cups.

Note: Recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.