

CHERRY CHIP CAKE

INGREDIENTS:

FOR CAKE:

- 1 cup unsalted butter, softened
- 1 ½ cups white sugar
- 3 large eggs, room temperature
- 1 teaspoon LorAnn Pure Vanilla Extract
- 1 teaspoon LorAnn Cherry Emulsion
- ¼ cup vegetable oil
- 2 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon sea salt
- 1 cup half & half
- 1 cup maraschino cherries, rinsed & diced

FOR FROSTING:

- 1 ½ cups unsalted butter, room temperature
- 3-4 cups confectioners sugar, or to taste
- 1 teaspoon LorAnn Pure Vanilla Extract
- 1 teaspoon LorAnn Cherry Bakery Emulsion
- ¼ cup whipping cream
- pink food coloring, optional
- maraschino cherries, to garnish



DIRECTIONS:

FOR CAKE:

1. Preheat oven to 325°F. Grease & line three 6-inch round cake pans. Set aside until ready to use.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter & sugar. Add the eggs one at a time, scraping down the bowl after each addition.
3. Add the vanilla extract, cherry emulsion & vegetable oil. Beat until incorporated.
4. In a separate bowl sift together the flour, baking powder & salt.
5. Alternate between adding the flour mixture & cream to the stand mixer bowl. Beat until batter is smooth, about 2 minutes. Stir in diced cherries.

6. Evenly divide mixture amongst the prepared cake pans. Bake for 20-25 minutes, or until the top bounces back to touch.
7. Allow cakes to cool completely before flipping & frosting. If desired, trim dome off the top to produce a flat cake.

FOR FROSTING:

1. In the bowl of a stand mixer fitted with the paddle attachment add the butter & sugar. Cream until light & fluffy, about 10 minutes.
2. Add the vanilla, cherry emulsion, whipping cream & food coloring. Beat until the whipping cream is fully incorporated.
3. Frost cake as desired & top with maraschino cherries.

