

## **Cherry Pink Party Cake with Fluffy White Frosting**

### **Cake**

1 8oz. bottle maraschino cherries  
1 c. cherry juice (reserved from maraschino cherry jar) and water  
1-1/2 t. vanilla  
3 c. sifted cake flour  
4-1/2 t. baking powder  
1 t. salt  
3/4 c. shortening  
1-1/2 c. sugar  
4 egg whites, stiffly beaten

Preheat oven to 350° F. Grease three 8" round cake pans and set aside.

Drain cherries and finely chop, set aside. Add water to cherry juice to make 1 c. liquid, add vanilla, and set aside. In a bowl, sift flour, baking powder and salt together, then set aside. In another bowl, cream shortening and sugar until fluffy.

Add liquid and dry ingredients alternately to creamed mixture, blending well after each addition. Stir in cherries. Fold in egg whites. Pour batter into prepared cake pans. Bake for 20-25 minutes, until tops are slightly browned and a toothpick comes out cleanly. Cool on rack in pans for 5-10 minutes, and then cool completely on rack before frosting.

### **Frosting**

1 c. sugar  
1/3 c. water  
1/4 t. cream of tartar  
Dash salt  
2 egg whites  
1 t. vanilla

Combine sugar, water, cream of tartar and salt in a saucepan. Bring to a boil, stir until everything is dissolved. Very slowly add sugar syrup into two unbeaten egg whites. Using a mixer, beat until stiff peaks form, about seven minutes. Add vanilla and mix to combine.

### Notes:

Cake can be made a day ahead, wrapped tightly and stored.

Frosting needs to be made the day of and gets kind of gluey the longer it stands.