



## Cheery Cherry Cake

READY IN



125 min.

SERVINGS



8

CALORIES



457 kcal

DESSERT

### Ingredients

- 1 cup flour all-purpose
- 0.7 cup sugar
- 1 teaspoon double-acting baking powder
- 0.5 teaspoon salt
- 0.3 cup shortening
- 0.3 cup milk
- 2 tablespoons maraschino cherries
- 2 egg whites
- 8 maraschino cherries cut into eighths

- 16 oz vanilla frosting
- 1 serving pumpkin candies and gummy worms

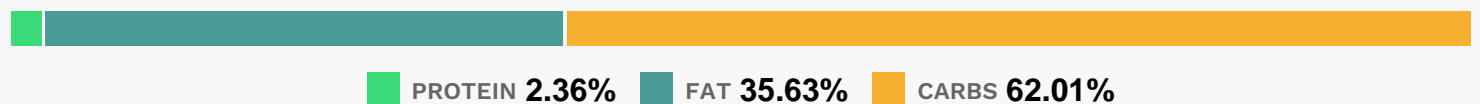
## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- cake form

## Directions

- Heat oven to 350°F. Grease bottom and side of 8- or 9-inch round cake pan with shortening; lightly flour.
- In large bowl, mix flour, sugar, baking powder and salt until combined.
- Add shortening, milk and cherry juice. Beat with electric mixer on medium speed 2 minutes, scraping bowl occasionally.
- Add egg whites. Beat 2 minutes. Fold in cherries; pour into pan.
- Bake 30 to 35 minutes or until cake springs back when touched lightly in center. Cool 10 minutes; remove from pan to wire rack. Cool completely, about 1 hour.
- Spread with frosting. Decorate with candies.

## Nutrition Facts



## Properties

Glycemic Index:39.76, Glycemic Load:37.08, Inflammation Score:-1, Nutrition Score:4.5686956838421%

## Nutrients (% of daily need)

Calories: 457.04kcal (22.85%), Fat: 18.21g (28.01%), Saturated Fat: 3.99g (24.93%), Carbohydrates: 71.32g (23.77%), Net Carbohydrates: 70.61g (25.68%), Sugar: 56.3g (62.56%), Cholesterol: 0.92mg (0.31%), Sodium: 319.23mg

(13.88%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.71g (5.42%), Vitamin B2: 0.29mg (17.35%), Vitamin K: 12.12µg (11.54%), Selenium: 7.12µg (10.17%), Vitamin E: 1.41mg (9.39%), Vitamin B1: 0.13mg (8.97%), Folate: 33.43µg (8.36%), Manganese: 0.11mg (5.49%), Vitamin B3: 1.06mg (5.32%), Iron: 0.93mg (5.17%), Calcium: 48.37mg (4.84%), Phosphorus: 47.12mg (4.71%), Fiber: 0.7g (2.8%), Vitamin B5: 0.21mg (2.05%), Copper: 0.04mg (1.9%), Potassium: 61.95mg (1.77%), Magnesium: 6.23mg (1.56%), Zinc: 0.21mg (1.38%)