



The Extreme Cherry Cake

 Vegetarian

READY IN



105 min.

SERVINGS



16

CALORIES



323 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 cup butter
- ☐ 0.3 cup maraschino cherry juice
- ☐ 6 eggs
- ☐ 3 cups flour all-purpose
- ☐ 14 maraschino cherries chopped
- ☐ 0.5 teaspoon purple gel food coloring red
- ☐ 1 tablespoon vanilla extract

☐ 2 cups sugar white

Equipment

☐ bowl

☐ oven

☐ toothpicks

Directions

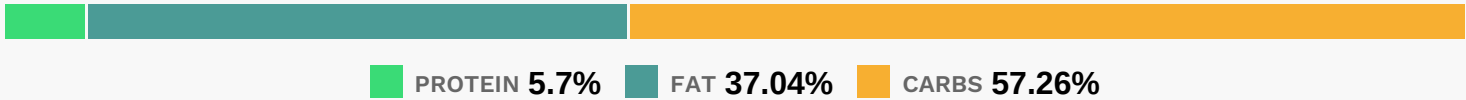
☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 – 9 inch round pans. Sift together the flour and baking powder. Set aside.

☐ In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and red food color. Beat in the flour mixture alternately with the cherry juice. Stir in the cherries.

☐ Pour batter into prepared pans.

☐ Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nutrition Facts



Properties

Glycemic Index:17.94, Glycemic Load:30.59, Inflammation Score:-4, Nutrition Score:5.7313044278518%

Nutrients (% of daily need)

Calories: 322.94kcal (16.15%), Fat: 13.4g (20.62%), Saturated Fat: 7.85g (49.05%), Carbohydrates: 46.61g (15.54%), Net Carbohydrates: 45.72g (16.63%), Sugar: 28.32g (31.46%), Cholesterol: 91.88mg (30.63%), Sodium: 195.27mg (8.49%), Alcohol: 0.28g (100%), Alcohol %: 0.4% (100%), Protein: 4.64g (9.28%), Selenium: 13.32µg (19.03%), Folate: 51.07µg (12.77%), Vitamin B1: 0.19mg (12.76%), Vitamin B2: 0.2mg (11.85%), Vitamin A: 447.28IU (8.95%), Manganese: 0.17mg (8.42%), Iron: 1.51mg (8.39%), Phosphorus: 78.11mg (7.81%), Vitamin B3: 1.41mg (7.03%), Calcium: 64.93mg (6.49%), Vitamin B5: 0.38mg (3.76%), Fiber: 0.89g (3.57%), Vitamin E: 0.52mg (3.47%), Copper: 0.06mg (2.98%), Vitamin B12: 0.17µg (2.85%), Zinc: 0.41mg (2.76%), Vitamin D: 0.33µg (2.2%), Magnesium: 8.04mg (2.01%), Vitamin B6: 0.04mg (1.97%), Potassium: 54.8mg (1.57%), Vitamin K: 1.23µg (1.18%)