

ANGELINA'S CHERRY CAKE WITH WHIPPED CREAM FROSTING

Ingredients

1 White Cake Mix
1 1/4 cups maraschino cherry juice
6 eggs, separated (a temporary separation! We'll get them back together for the happy ending soon!)
1 tablespoon almond flavoring
24 maraschino cherries, chopped (more or less is fine)

Whipped Cream Frosting:

3 cups heavy cream
3/4 cup sugar
Whip together at high speed until stiff peaks form.
Fill layers and frost top. Cake should be refrigerated.

Instructions

Whip egg whites. Set aside. Mix cake mix, cherry juice and the six egg yolks together. Blend until smooth. Add in about two-dozen chopped maraschino cherries. Fold in egg whites until incorporated. (mixed in, but don't overbeat, we want those air holes the egg whites will make! Line 2 9" cake pans with parchment paper OR line a 13 x 9" pan with parchment paper (this keeps the crust sponge-cake soft, so good!) Pour into pan or pans. Bake at 350 degrees for about 25-35 minutes, depending on your oven and the pan choice. Toothpick inserted in center will come out clean.

Cool cakes, remove from pan and peel off paper. Frost with whipped cream frosting.