

Dessert

Cherry Flower Power Cake

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"
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Servings: 24

Preparation Time: 1 hour 30 minutes

Bake Time: 45 minutes

CANDY CLAY DECORATIONS.

For the Candy Clay sheet, tint two-thirds of the clay with food coloring, kneading the clay well to blend in the color. Roll the clay to 1/8-inch thickness. With a sharp knife, cut an 11x17-inch rectangle. Cut scallop edges along the short sides with a 1-inch round cutter. Place across the frosted cake leaving a 1-inch border of exposed frosting on each end. For flowers, tint the remaining Candy Clay as desired. Roll to 1/8-inch thickness. Cut 1/4x1-3/4-inch strips. Press the narrow ends together to make teardrop petals. Press into the candy clay sheet, using a dot of water to attach. For centers, roll a very thin strip of clay then roll into a coiled disk. Attach to the petals with a drop of water. The Candy Clay Flowers may be made one day ahead of time and stored in an airtight container.

3/4 cup (1 1/2 sticks) butter
6 egg whites
3 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon baking soda
1 1/4 cups buttermilk
1/2 cup juice from maraschino cherries
2 1/4 cups sugar
1 1/2 teaspoons vanilla
3/4 teaspoon almond extract
1 recipe Cherry Frosting
1 recipe Candy Clay

Allow the butter and egg whites to stand at room temperature for 30 minutes.

Grease a 13x9x2-inch baking pan. Line the bottom with parchment. Grease the paper. Flour the pan, shaking out the excess. Set aside. Preheat the oven to 350 degrees.

In a medium bowl, stir together the flour, baking powder, salt and baking soda.

In a two-cup glass measuring cup, combine the buttermilk and cherry juice. Set aside.

In a large mixing bowl, beat the butter with a mixer on medium to high for 30 seconds. Add the sugar, vanilla and almond extract. Beat until combined. Add the egg whites, a little at a time, beating well after each addition. Alternately add the flour mixture and buttermilk mixture, beating on low after each addition until combined. Spoon the batter into the prepared pan.

Bake for 45 minutes or until the top springs back when lightly touched.

Cool in the pan on a wire rack for 10 minutes. Remove from the pan. Discard the paper. Cool completely on a wire rack.

Meanwhile, prepare the Cherry Frosting and the Candy Clay (if using).

Use a long serrated knife to cut the layer in half crosswise creating two 9x6-1/2-inch layers. Place one half on a serving plate. Frost the top with about one cup of the Cherry Frosting. Stack the second half. Thinly frost the sides to create a crumb coat. Chill for 10 minutes. Spread the sides and then the top with frosting.

Decorate with Candy Clay (if using).

Per Serving (excluding unknown items): 165 Calories; 3g Fat (17.0% calories from fat); 3g Protein; 31g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 180mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1/2 Fat; 1 1/2 Other Carbohydrates.