

Maraschino Cake

Canadian Mennonite Cookbook - 1974

*2 1/2 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1 1/3 cups fine white sugar
1/2 cup Crisco
1/4 cup maraschino cherry
juice
16 maraschino cherries, cut
in 1/8 inch pieces
1/2 cup milk
4 unbeaten egg whites (1/2
to 2/3 cup)
1/2 cup chopped walnut
meats*

Preheat the oven to 350 degrees.

In a bowl, sift together the flour, baking powder, salt and sugar.

Add the Crisco, cherry juice, cherries and milk. Beat vigorously for 2 minutes.

Add the egg whites and beat for 2 minutes.

Fold in the nut meats.

Grease two round layer cake pans.

Bake for 35 minutes.

Per Serving (excluding unknown items): 5746 Calories; 14g Fat (2.2% calories from fat); 34g Protein; 1407g Carbohydrate; 38g Dietary Fiber; 17mg Cholesterol; 4529mg Sodium. Exchanges: 1/2 Non-Fat Milk; 1/2 Fat; 95 Other Carbohydrates.