



## Cherry Chip Cake

Whether it's Valentine's Day or a birthday, this pretty in pink cake will make any occasion special. This recipe is from the LorAnn Oils blog post titled [Cherry Love](#). Check out the full [post](#) from our guest blogger Marcella Dilonardo of [Hey Modest Marce](#).

### Ingredients

#### For the cake

- 1 cup unsalted butter, softened
- 1 1/2 cups white sugar
- 3 large eggs, room temperature
- 1 teaspoon [LorAnn Pure Vanilla Extract](#)
- 1 teaspoon [LorAnn Cherry Bakery Emulsion](#)
- 1/4 cup vegetable oil
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon sea salt
- 1 cup half & half
- 1 cup maraschino cherries, rinsed & diced

#### For the frosting

- 1 1/2 cups unsalted butter, room temperature
- 3-4 cups confectioners' sugar, or to taste
- 1 teaspoon [LorAnn Pure Vanilla Extract](#)
- 1 teaspoon LorAnn Cherry Bakery Emulsion
- 1/4 cup whipping cream
- pink food coloring, optional
- maraschino cherries, to garnish

### Directions

#### For the cake

1. Preheat oven to 325°F. Grease & line three 6-inch round cake pans. Set aside until ready to use.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter & sugar. Add the eggs one at a time, scraping down the bowl after each addition.
3. Add the [vanilla extract](#), [cherry emulsion](#) & vegetable oil. Beat until incorporated.
4. In a separate bowl sift together the flour, baking powder & salt.
5. Alternate between adding the flour mixture & cream to the stand mixer bowl. Beat until batter is smooth, about 2 minutes. Stir in diced cherries.
6. Evenly divide mixture amongst the prepared cake pans. Bake for 20-25 minutes, or until the top bounces back to touch.

7. Allow cakes to cool completely before flipping & frosting. If desired, trim dome off the top to produce a flat cake.

### **For the frosting**

1. In the bowl of a stand mixer fitted with the paddle attachment add the butter & sugar. Cream until light & fluffy, about 10 minutes.
2. Add the [vanilla](#), [cherry emulsion](#), whipping cream & food coloring. Beat until the whipping cream is fully incorporated.
3. Frost cake as desired & top with maraschino cherries.