

## Cherry Almond Cake

2 cups all-purpose flour  
2 eggs  
½ cup butter (1 stick), softened  
¾ cup sugar  
¼ cup liquid from jar of Maraschino cherries  
¾ cup milk  
¼ teaspoon salt  
2 teaspoons baking powder  
1 teaspoon almond extract  
¼ cup Maraschino cherries, chopped

Preheat oven to 350° F.

1. Put butter and sugar in a mixing bowl, then cream until well incorporated.
2. Add eggs one at a time and mix well. Add cherry liquid. Mix again.
3. In a separate bowl, whisk together flour, salt, and baking powder. Add this mixture to the butter mixture in thirds. Alternating between milk and flour. Ending with flour.
4. Fold in chopped cherries.
5. Pour into prepared pans and bake. A large loaf pan, round layer cake pans, or a rectangular cake pan may be used. Bake until a wooden pick inserted in the center comes out clean (about 35 minutes for cake pans or 45 minutes for a loaf pan).
6. Allow to cool and frost with almond buttercream frosting.