

A Sugar SHAKE Recipe

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Maraschino Cherry Cake

Adapted from SprinkleBakes

If you would like little domes like mine, use four 4.5" spring-form pans. If you would prefer miniature layer cakes, you'll probably need six pans (and will need to go easy on the frosting). Otherwise, use two 7" spring-form pans for a larger layer cake, or one 9" for just one big ol' regular cake.

I used Morello cherry juice in this recipe. There are others that you can find at grocery stores—just make sure you get 100% juice, not those Ocean Spray "juice cocktail drink" things)

- ½ cup unsalted butter
- 1 ¼ cups granulated sugar
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon salt
- ¼ cup whole milk
- 2 tablespoons maraschino soaking liquid (from homemade maraschino cherries)
- Cherry juice — combine with the maraschino liqueur to make ½ cup
- 2 teaspoons almond extract
- 2 tablespoons flour for sprinkling over diced cherries
- 1 heaping cup homemade maraschino cherries, chopped
- 4 egg whites, beaten to stiff peaks

Preheat oven to 340° and grease the pans.

Cream butter and sugar together in the bowl of a stand mixer. In a separate bowl, whisk together flour, salt and baking powder. Combine milk, maraschino liqueur, cherry juice and almond extract, and add alternately to the butter and sugar with the flour mixture.

In a small bowl, sprinkle the 2 tablespoons of flour over the diced cherries and stir until the flour has been completely absorbed.

Stir cherries into the batter. *(At this point, if you would like your cakes to be pretty and pink, add a couple drops of red food coloring.)*

Fold stiffly beaten egg whites into the batter. Pour into prepared cake pans and bake for 50-60 minutes, or until a toothpick stuck into the top comes out clean. Cool on a wire rack.

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Burnt Caramel Rum Frosting

From the *Baked Explorations* cookbook

I don't normally provide recipes when I haven't altered them and they're readily available from their original source. However, since this one ultimately involves halving part of the original recipe and it would be a real pain in the ass if I gave you only half of this cake, I'm going to copy it here. But I highly recommend this cookbook with all of its wonderful recipes.

To Make the Burnt Sugar Liquid

I have already re-portioned this recipe so it will make the amount of frosting you need; the original uses some of this liquid for a cake! Mmmm!

- ¼ cup granulated sugar
- ¼ cup heavy cream
- Approximately 3/8 cup coconut milk
- 4 teaspoons fresh lemon juice

In a medium saucepan over medium heat, slowly melt the sugar. Use a wooden spoon to stir it continuously to ensure even melting. When the sugar turns a dark caramel color, remove the pan from the heat and slowly stream in the cream while continuing to stir. (Do it *realllly* slowly, otherwise it'll hiss at you and you'll end up with a giant lump of caramel stuck to your spoon. Guess how I know. But if this happens, it's OK.) Return the pan to medium heat and stir until completely combined; cook for 2 minutes longer, stirring. Transfer the burnt caramel mixture to a heatproof liquid measuring cup (like Pyrex) and add enough coconut milk to make just over a half cup of liquid. Add the lemon juice. Whisk to combine, set aside.

To Make the Frosting

- 1/2 cup (1 stick) unsalted butter
- 2 tablespoons dark rum
- 2 1/3 cups confectioners' sugar
- Burnt Sugar Liquid (see above)

Put the butter, rum, confectioners' sugar, and burnt sugar liquid in a food processor. Pulse in short bursts until the frosting is shiny and smooth. If it seems thinner than you'd like, add more sugar a tablespoon at a time.

With the cakes on a wire rack (be sure to spread some paper underneath), carefully pour or ladle frosting on the tops of the cake domes and allow to ooze downward. Use an offset spatula to help spread the frosting and cover the sides. Let the frosting set before serving.

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Caramel Shard Topping

This caramel shard decoration is entirely optional—but it's very pretty.

Put ¼ cup granulated sugar in a small saucepan. Add enough water—about ½ teaspoon—to make it the texture of wet sand. Cook on high heat until the sugar turns amber. Pour the caramel onto a Silpat (or other silicone nonstick) baking mat.

Let cool. Break the cooled caramel into small shards and use them to decorate the frosted cake.