

## **Black Forest Cherry Cake - Schwarzwälder Kirchtorte**

This authentic German cake is made up of a chocolate layer cake with cherries in the middle and whipped cream on top. It is a fairly simple cake to put together, despite it looking complicated. Makes one 9 inch cake, about 12 servings.

**Prep Time:** 1 hours, 00 minutes

**Cook Time:** 15 minutes

### **Ingredients:**

- 1 chocolate cake 9 inch (see below), divided into 2 layers
- 1 can (15 oz.) whole sweet cherries in syrup
- 1/2 c. sugar, divided
- 1/4 c. cornstarch
- 6 T. Kirschwasser (cherry schnapps, optional)
- 2 1/2 c. whipping cream
- 1/2 - 2/3 c. powdered sugar
- 1 T. vanilla sugar
- Grated chocolate for decoration
- 12 maraschino cherries for decoration



### **Preparation:**

*Note: The recipe for chocolate sponge cake used in Black Forest Cherry Cake can be found under the link for basic German chocolate cake. You should make this cake or other favourite chocolate layer cake (or mix) several hours before you finish it. A cake made in a springform pan should be cut in half (you can use string for this) and filled. Thin layer cakes can be used as is (1 cake mix should be used for 3 layers).*

1. Split cake in 2 pieces as follows: Carefully cut around the circumference of the cake with a sharp knife, about 1/2 inch deep. Take a long piece of thread, line it up with the cut and pull it through the cake, dividing it in half horizontally. Place top half on a piece of waxed paper. Place the bottom half on a cake plate with 4-5 short pieces of waxed paper under it and sticking out. These are to be pulled out before serving so you have a clean cake plate.
2. Place 1/4 cup sugar in a pan with drained juice from the cherries plus water to equal 1 cup liquid. Bring to a boil. Mix 1/4 cup cornstarch with 4 tablespoons of the juice and pour into the hot liquid, stirring constantly. Bring to a boil for a few seconds, until sauce has thickened and is clear. Remove from heat, stir in cherries and Kirschwasser or schnapps and cool.
3. Boil the other 1/4 cup sugar with 1/3 cup water for several minutes. Remove from heat, stir in remaining schnapps and use this mixture to brush over base of cake until absorbed.
4. Whip whipping cream until stiff, adding powdered sugar and vanilla sugar about halfway through, to taste. You may add Whip It cream stiffener or gelatin to help it stay set, if you are not serving the cake right away.
5. Place the cooled cherries in the middle of the bottom cake layer, leaving about an inch of space on the edge. Spoon the whipped cream around the edge and over the cherries, slightly. Place the top cake layer on the cake. Using a spatula, cover the edges of the cake with a thin layer of whipped cream and smooth. Cover the top in the same way. Using a pastry bag and tip, use the rest of the whipped cream to form 12 puffs around the edges and place a maraschino cherry on top of each puff. Make a circle of whipped cream in the middle and sprinkle chocolate curls inside to finish.
6. Refrigerate until serving. Remove wax paper carefully, using a spatula to repair any holes. Wipe off knife between cuts.