

Black Forest Cake Recipe 1

This cake will serve 10 - 12

Ingredients for the cake

3 large eggs

175g (6 oz) caster sugar (superfine)

50g (2 oz) sifted plain flour

50g (2 oz) sifted cocoa powder

75g (3 oz) melted butter

For the Filling

5 - 6 tablespoons Kirsch (cherry brandy)

575 ml (1 pint) whipping cream (double cream)

1 can 425g (15 oz) black cherries which have been drained, stoned and chopped

To decorate

225g (8 oz) plain chocolate

15 - 20 fresh cherries

Method

1. Preheat the oven to 180C (350F, Gas 4)
2. Grease and line the base of two deep 20cm (8 inch) round cake tins.
3. In a bowl place the eggs and sugar and beat with an electric mixer for about 10 minutes, until the mixture becomes thick and pale.
4. Sift the flour and cocoa powder together and then sift again into the whisked egg mixture. Fold in very gently, then slowly add the melted butter and continue to fold until well combined.
5. Divide the mixture between the two prepared cake tins and smooth the surface.
6. Bake for 30 minutes, or when a skewer inserted into the center of the cake comes out clean.
7. Leave in the tin for about 5 minutes, then turn out on a wire rack, peel off the paper and leave to cool before decorating.

Filling and decorating the cake

1. Cut each of the cakes in half horizontally and place on a work surface. Sprinkle the four layers with the Kirsch.
2. In a large bowl whip the cream until soft peaks form.
3. Transfer two thirds of the cream into another bowl and stir in the chopped cherries.
4. Place one of the cake layers onto a serving plate (or cake board) and spread with one third of the cherry cream filling.
5. Place another cake layer on top of filling and spread with one third of the cherry cream filling, continue layering, finishing with a layer of cake.
6. Use the remaining whipped cream to cover the top and sides of the cake, use a knife to spread the cream evenly.
7. To decorate the side of the cake, melt the chocolate in a bowl over a pan of hot water. Spread the melted chocolate out on a plastic chopping board and allow to set.
8. Using a sharp knife scrape along the surface of the chocolate to make thin shavings, use these to decorate the sides of the cake.
9. Finish the cake by placing the cherries attractively on top of the cake.