



Black Forest

This black forest cake recipe delivers a classic version of the original cake with whipped cream frosting and sour cherries.

Recipes

- 2 $\frac{1}{8}$ cups all-purpose flour
- 2 cups white sugar
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt
- 3 eggs
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 1 tablespoon vanilla extract

Steps:

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round cake pans; l
2. Whisk flour, sugar, cocoa, baking powder, baking soda, and salt together in a large bowl.
3. Bake in the preheated oven until a toothpick inserted in the centers comes out clean, about 35 minutes.
4. While cake layers bake, drain cherries for topping, reserving $\frac{1}{2}$ cup juice.
5. Combine whipping cream and confectioners' sugar for frosting in the chilled medium bowl. Beat with an electric mixer at high speed until stiff peaks form.
6. Split each cake layer in half horizontally using a long serrated knife. Tear one layer into crumbs; set aside.
7. Store covered in the refrigerator until ready to serve.