

# Black Forest Cake Recipe

**Prep Time:** 1 hour 30 minutes    **Cook Time:** 22 minutes

**Total Time:** 1 hour 52 minutes

This Black Forest Cake is a German chocolate cake with 4 chocolatey layers, 1 lb of kirsch infused cherries and a light whipped cream. If making for children, omit kirsch and add 1 Tbsp sugar to the cherry syrup.

**Author:** Natasha of NatashasKitchen.com

**Skill Level:** Medium

**Cost to Make:** \$18-\$20

**Servings:** 12 -14 slices

## Ingredients

### Ingredients for Chocolate Cake Layers:

- 9 large eggs, room temp
- 1 cup granulated sugar
- 1 cup **all-purpose flour**
- 1/2 cup **unsweetened cocoa powder**
- 4 Tbsp unsalted butter, melted and cooled, not hot
- 1/2 tsp **vanilla extract**

### What you'll need:

Two 9" cake pans and flour sifter or fine sieve

### Ingredients for Cherry Filling:

- 4 cups 1 lb bing cherries, pitted, plus 12 whole cherries for decor (see \*Recipe Tips)
- 3 Tbsp kirsch, a cherry liqueur
- 1/4 cup cold water

### For the Frosting/Topping:

- 3 1/2 cups heavy whipping cream
- 1/3 cup Confectioners, powdered sugar
- 1 Tbsp kirsch, cherry liqueur
- 3 oz good quality dark chocolate

## Instructions

**How to Make Cake Layers:** Preheat Oven to 350°F. Line bottoms of cake pans with parchment (don't grease sides).

1. Beat 9 eggs with the whisk attachment for 1 min on high. With the mixer on, gradually add 1 cup sugar and continue beating on high speed a full 8 min. It will be thick and fluffy. Tip: the mixture it should fall off the whisk and still 'stand up' on the cake mixture
2. Whisk together 1 cup flour and 1/2 cup cocoa powder and sift in thirds into batter, folding with a spatula between each addition. Once all flour is in, continue to fold just until no streaks of flour remain, scraping the bottom of the bowl to get any pockets of flour; do not over-mix or you will deflate the batter.
3. Gently fold in 1/2 tsp vanilla and room temp butter, folding as you add butter in a steady stream



and scraping from the bottom to make sure you don't have butter pooling at the bottom. Fold just until incorporated. Divide batter equally between two prepared cake pans and **BAKE RIGHT AWAY** in fully preheated oven at 350°F for 20-25 minutes (my oven took 22 min), or until a toothpick comes out clean. *Note: Once the butter is added, it must be transferred to baking pans and put into the oven immediately or the batter can deflate quickly.*

4. Let cool in pans for 10 min then run a thin edged spatula around edges to loosen cake. Transfer to a wire rack and remove parchment backing. When cakes are at room temp, and you're ready to assemble, slice cake layers in half with a long serrated knife.

### Making the Syrup:

1. Roughly chop pitted cherries and place in a medium bowl with 3 Tbsp kirsch. Let sit at room temp for at least 30 min, stirring a couple times, then drain cherries in a sieve over a bowl. Keep the cherries and syrup. Add 1/4 cup cold filtered water to the syrup to get about 3/4 cup total syrup.

### Making the Cream: For best results freeze bowl and whisk attachment 15 min before using.

1. Beat 3 1/2 cups heavy cream with whisk attachment on high speed until soft peaks form, add 1/3 cup powdered sugar and 1 Tbsp kirsch and beat on high until stiff and spreadable (1-2 min). Refrigerate until ready to use (tip: keep whisk attachment in the bowl - you can re-whip if it seems slightly loose after refrigeration).

### Assembling your Black Forest Cake:

1. Place first cake layer on a cake stand and brush with 1/4 of the syrup. Cover top with about 3/4 cup frosting and top with 1/3 of the chopped cherries. Repeat with remaining layers and top with the flattest layer. Transfer 1 1/2 cups frosting to a pastry bag with a large flower tip and refrigerate until ready to use (don't handle the bag too much or the cream will soften). Fill the cracks along the sides of cake with frosting then frost the top and sides with remaining frosting.
2. To make chocolate shavings, you can either melt chocolate in the microwave, spread it thin over the back of a baking sheet, then refrigerate a few min and use a food scraper to create bark-like shavings. This is the more authentic way. Alternatively, you can use a potato peeler to shave a chunk of chocolate.
3. Cover sides and top of cake with chocolate shavings leaving a 1" perimeter on top for piping frosting. Pipe rounds of frosting around the top of the cake and place a whole cherry over each one. Refrigerate cake for at least 4 hours or overnight before serving.

### Recipe Notes

**\*Recipe Tips:** Measure flour by spooning it into a measuring cup and level off top with back of a knife. You can use thawed frozen cherries or canned cherries. If using canned cherries, select cherries in water or juice, omit the 1/4 cup additional water and use the juice from can instead. Maraschino cherries can be used for the topping/decor.

Copyright © 2023 Natasha's Kitchen