

Black Forest Cake

Modified & Translated by Katja Fritzsche

The Cake:

90 g butter, melted, cooled to touch (2/3 cups)

6 eggs, separated

175 g sugar (1 cup less 1 ½ Tbsp)

150 g flour (1 1/2 cups)

140 g good chocolate, melted, cool to touch

1. Preheat oven to convection bake at 180°C (350°F).
2. Grease and flour the bottom only of a 10" spring form pan.
3. Place egg yolks in the top of a double boiler (over water, but not yet heated). Gradually beat the sugar into the egg whites. Turn on heat. Beat over heat until the mixture is very thick and nearly white. Remove from heat.
4. Sift flour over egg yolk mixture. Do not mix in.
5. Pour butter over egg yolk mixture/flour. Do not mix in. Set aside.
6. Beat egg whites until stiff peaks form, but not dry. Set aside.
7. Add melted chocolate to egg yolk mixture/flour/butter. Mix gently with an electric hand mixer until just blended.
8. Pour chocolate mixture into egg whites. Mix gently with an electric hand mixer until just blended. The batter should be chocolaty brown in colour and light & fluffy in texture.
9. IMMEDIATELY pour into prepared cake pan and bake until done, about 35 minutes.
10. Allow to cool completely before proceeding with the fancy stuff.

Fancy Stuff:

Cherry/Kirsch Spread

150-200 ml sour cherry jam

Kirsch

1. In a small bowl, combine the jam with enough kirsch to make a smooth spread.

Cherry Filling

796 ml jar sour cherries

80 g sugar (7 Tbsp)

½ tsp cinnamon

2 heaping soup spoons cornstarch (as much cornstarch as the spoon can bear)

1. Set aside and drain 12 or more cherries to garnish the cake.
2. In a small bowl, combine cornstarch with a small amount of cherry juice. Stir to dissolve.
3. Pour remaining cherries and juice into saucepan. Add sugar and cinnamon. Bring to a boil, stirring occasionally as sugar dissolves.
4. Stir in cornstarch mixture. Boil and stir until thickened and clear. Cool.

Whipped Cream

800 ml or more whipping cream (original recipe calls for 750 ml. Be generous)

1-2 Tbsp sugar

3-4 packages whipped cream stabilizer

1. Combine sugar and stabilizer
2. Gradually add to cream while whipping. Cream should be well whipped, but not butter!

Chocolate – Good quality dark chocolate curls, flakes or grated chocolate for garnish

Assembling the Cake

1. Carefully slice the cooled cake into four thin layers.
2. Place the first layer on the cake plate. Spread with all of the cherry/kirsch spread, not quite to the edges.
3. Add the second layer of cake. Drizzle generously with kirsch. Cover with all of the cherry filling, spreading not quite to the edges.
4. Add the third layer of cake. Spread with 1/3 of the whipping cream.
5. Add the top layer of cake. Frost the entire cake with whipping cream, reserving a small amount for piping on as decoration.
6. Use chocolate curls, flakes or grating to decorate the sides and the centre top of the cake. Pipe twelve fancy spots of whipped cream at intervals around the perimeter of the cake top and place a cherry in each one. Pipe a little more whipped cream on the centre of the cake and decorate with any remaining cherries.