

Black Forest Cherry Cake

Diane Phillips, cooking class 12/2023



CAKE:

- 2 cups sugar
- 1 3/4 cups unbleached flour
- 3/4 cup cocoa powder, unsweetened
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 cup whole milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

CHERRIES:

- 3 cups sweet cherries, pitted, either frozen and defrosted, or fresh
- 1/4 cup cherry brandy, or kirsch
- 1/4 cup sugar

FROSTING:

- 2 cups heavy cream
- 1 1/2 cups mascarpone cheese
- 1/2 cup sugar
- 1 cup dark chocolate shavings, for garnish
- 10 maraschino cherries, pitted, for garnish

Per Serving (excluding unknown items): 668 Calories; 40g Fat (52.1% calories from fat); 8g Protein; 74g Carbohydrate; 3g Dietary Fiber; 118mg Cholesterol; 559mg Sodium; 55g Total Sugars; 1mcg Vitamin D; 114mg Calcium; 2mg Iron; 266mg Potassium; 181mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 12

For the class, Diane cut about a 4" circle in the center of the cake. She cut small wedges from the side of the cake and once those were plated, the center provided another 3-4 servings, so the cake would feed about 16 people.

NOTE: The juice (vodka) used to soak the cherries is used to brush on each layer of the cake. Don't discard it.

1. CAKE: Preheat oven to 350°F. Coat two 9" baking pans with nonstick cooking spray.
2. In a large bowl whisk together sugar, flour, cocoa, baking powder and soda, and salt. Stir in eggs, milk, oil and vanilla. With an electric mixer beat on medium speed for 2 minutes. Stir in boiling water and mix until blended, about 2 more minutes. Batter is very thin. Divide batter equally between the two pans and bake until a skewer inserted in the center comes out clean, 30-35 minutes.
3. Remove pans and cool on a wire rack for 10 minutes. Remove the cakes from the pans and let cool completely on wire racks. You can make these ahead to this point and refrigerate for up to 2 days, or freeze for up to 6 weeks. Defrost before proceeding.
4. CHERRIES: In a saucepan combine the ingredients, bring to a simmer and cook for 10 minutes.
5. Drain the cherries, saving the juices and allow to cool before assembling the cake. Cut the cherries in half if you have time.
6. The cherries and juice can be cooled, covered and refrigerated (separately) for up to 5 days.
7. FROSTING: In a large bowl beat the cream until stiff peaks form. Add the mascarpone cheese and beat until smooth.
8. Cut each cake layer in half horizontally. TIP: cut a tiny notch on the side of each cake so when you re-assemble the cake with the frosting you can line up the cake the way it should be (and hopefully level).
9. Lay strips of waxed paper or paper towels on the outside of the cake plate (to catch crumbs and drips). Set a cake half on serving plate. Brush cake with some of the cherry/cherry brandy juice. Spread with some of the cream mixture and top with some of the cherries.
10. Continue to layer with cake, juice, cream frosting, cherries and repeat. If there is enough frosting leftover, spread on the top and sides of the cake.
11. Decorate the top and sides of the cake with chocolate shavings and arrange maraschino cherries around the top of the cake. Refrigerate cake for at least 4 hours, or up to 24 hours ahead.