



Black Forest Cake

Ingredients

For the cake base:

3 egg yolks
4 tablespoons warm water
80 g sugar
1 packet vanilla sugar
3 egg whites
1 dash of salt
70 g sugar
100 g cornstarch
30 g flour
30 g cocoa
3 teaspoons baking soda

Filling/topping:

Shaved chocolate

For the filling:

1 large can sour cherries
40 g sugar
40 g cornstarch
3 tablespoons Black Forest kirsch
750 mL whipping cream
40 g powdered sugar
3 packets whipping cream stiffener
1 packet vanilla sugar

Mix the egg yolk with warm water, sugar and vanilla sugar until fluffy. Beat the egg white with a dash of salt until stiff. Add the sugar and continue to mix. Sift the corn starch, flour, cocoa and baking soda. Add the beaten egg white to the egg yolk mix and stir in the flour mix. Fill into a cake pan and bake at around 356° F for 30 min.

Drain the sour cherries and set 250 mL of the juice aside. Mix 4 tablespoons of the juice in with the corn starch. Heat up the rest of the cherry juice with the sugar. Add the corn starch mix to the boiling cherry juice and bring back to a boil. Set a few cherries aside for decorating the cake. Mix the rest in, allow the cream to cool and add kirsch until the desired flavor is reached. You can use a little more or a little less depending on your taste.

Divide the cake base into 3 layers. Spread 1/2 of the cherry cream over the first cake base layer along with 1/3 of the whipped cream. Place the second cake base layer on top, press down, and spread the rest of the cherry cream and half of the remaining whipped cream on top of it. Then cover with the third cake base layer. Spread the remaining whipped cream over the top and around the edges and decorate with whipped cream, cherries and the chocolate shavings. Dark chocolate works best. Refrigerate the cake before serving.