

Black Forest Cake

This is a half-size version of the classic. I use 6" pans instead of 9" for half the volume (and half the calories ;-). The original recipe is from Natasha's Kitchen.

Ingredients (Cake):

- 2 Tbsp. unsalted butter
- 5 medium eggs (4 large)
- 1/2 cup sugar
- 1/2 cup flour
- 1/4 cup unsweetened cocoa powder
- 1/4 tsp. vanilla

Ingredients (Cherry Filling):

- 2 cups (1/2 lb.) pitted Bing cherries
- 4 whole Bing cherries
- 1 1/2 Tbsp. kirsch cherry liqueur
- 1 1/2 oz. dark chocolate bar



Ingredients (Frosting):

- 1 3/4 heavy cream
- 2 1/2 Tbsp. confectioner's (powdered) sugar
- 1/2 Tbsp. kirsch
- 1 1/2 oz. chocolate bar

Equipment:

- Stand mixer
- Sifter
- Cooling racks
- Vegetable peeler

☑	Directions	Time (min)	
	Preheat oven to 350 degrees		
	Line bottom of cake pans with parchment, don't grease sides.	2	
	Melt 2 Tbs. butter and allow to cool to room temperature.	2	
	In a stand mixer, beat 4 or 5 eggs with a whisk attachment on high	1	
	Gradually add 1/2 cup sugar and beat until light and fluffy	8	17
	In a separate bowl, whisk together 1/2 cup flour and 1/4 cup cocoa	1	
	Sift 1/3 of the sugar/cocoa into the batter and fold. Repeat twice. Fold until no streaks of flour remain. Do not over mix.	2	
	Into the batter, fold 1/4 tsp. vanilla and melted butter	1	
	Pour batter into two cake pans and bake right away		
	Clean mixer bowl and place bowl with whisk attachment in the freezer	15	22
	Roughly chop 2 cups pitted Bing cherries	2	
	Place cherries in a bowl with 1 1/2 Tbsp. Kirsch. Allow to macerate.		
	Remove cakes from pans and allow to cool to room temperature		30
	In the cold mixer bowl, add 1 3/4 cup heavy cream and beat until soft peaks form.	1	30
	Add 2 1/2 Tbsp. powdered sugar and 1/2 Tbsp. kirsch	1	
	Beat on high to form stiff peaks. Refrigerate.	2	
	Separate macerated cherries from syrup	1	
	Use a long, serrated knife or dental floss to cut cakes in half horizontally	2	
	Place 1/2 of the whipped cream in a pastry bag and refrigerate	1	

	Place first layer on a cake stand. Spread 1/4 of the cherry syrup on it.	1		
	Spread 1/3 of the remaining whipped cream and then 1/3 of the chopped cherries.	2		
	Repeat for layers 2 and 3	4		
	Spread cream on the top and sides	3		
	Use the cream in the pastry bag to pipe flowers on top	2		
	Use peeler to make chocolate shavings and cover top and sides with chocolate shavings	3		
	Top cream flowers with cherries	1		
	Refrigerate overnight			
	Total:1 day	34	1 hr.	29