

Black Forest Cake

Authentic German Black Forest Cake recipe with chocolate sponge layers, cherries, whipped cream and kirsch brandy. Classic Schwarzwälder Kirschtorte dessert.

50 min

PREP

1h

COOK

1h 50min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup flour
- 2 cup granulated sugar
- 1 cup unsalted butter
- 1 cup buttermilk
- 1 cup cocoa powder
- 2 egg
- 2 egg white
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 2 tsp espresso coffee
- 500 g sour cherry
- 3 cup powdered sugar
- 4 tsp corn starch
- 2 cup heavy cream
- 1 tsp vanilla extract

Instructions

1 Prepare for baking

Preheat oven to 175°C (350°F). Grease three 8-inch round cake pans with butter and line bottoms with parchment paper.

2 **Make chocolate cake batter**

In a large bowl, whisk together 2 cups all-purpose flour, 1 cup cocoa powder, 2 teaspoons baking powder, 1 teaspoon baking soda, and 1 teaspoon salt until combined.

3 In another bowl, beat 2 eggs with an electric mixer for 30 seconds. Add 2 cups sugar, 1 cup melted butter, and 2 teaspoons vanilla, beating until smooth.

4 Pour the wet ingredients into the dry ingredients and gently fold together using a spatula until just combined - don't overmix. Divide batter evenly among the prepared pans.

5 Bake for 25-30 minutes until a toothpick inserted in the center comes out clean. Cool in pans for 10 minutes, then turn out onto wire racks to cool completely, about 1 hour.

6 **Prepare cherry filling**

Place 500g cherries in a medium saucepan with 1/4 cup of their juice. Cook over medium heat for 12-15 minutes, stirring occasionally, until cherries are softened and juicy.

7 Strain cherries through a fine mesh strainer, reserving both the fruit and juice separately. Return juice to saucepan and simmer for 8-10 minutes until reduced to a thick syrup.

8 **Make whipped cream**

In a chilled bowl, whip 3 cups heavy cream with 4 teaspoons powdered sugar using an electric mixer until soft peaks form, about 3-4 minutes. Continue beating until firm peaks hold their shape.

9 **Assemble the cake**

Place first cake layer on serving plate. Brush with 1/3 of the cherry syrup, then spread 1 cup whipped cream evenly over surface. Top with 1/3 of the cooked cherries.

10 Add second cake layer and repeat with cherry syrup, whipped cream, and cherries. Top with final cake layer and brush with remaining syrup.

11 **Final decoration**

Spread remaining whipped cream over top and sides of cake, smoothing with an offset spatula. Top with remaining cherries and refrigerate for at least 2 hours before serving.

Tips

Ensure all ingredients are at room temperature before starting, except for the whipped cream ingredients which should be kept cold until ready to use.

Soak gelatin in cold water and dissolve it completely before adding to whipped cream for better stability that will last 2-3 days in the refrigerator.

Make cherry syrup extra flavorful by reducing the cherry juice slowly until it becomes thick and concentrated before adding the kirsch brandy.

Level cake layers with a serrated knife for even assembly and better presentation - save the scraps for snacking or making cake crumbs for decoration.

Brush the syrup generously onto each cake layer and allow 10-15 minutes for absorption before adding cream and cherries.

Use a piping bag to apply whipped cream evenly between layers for professional-looking results and better portion control.

Chill the assembled cake for at least 4 hours or overnight to allow flavors to meld and the structure to set properly before serving.

Dip your knife in warm water and wipe clean between cuts for neat, professional-looking slices that show off the beautiful layers.