

Karaorman Pastas?

Authentic German Black Forest Cake (Schwarzwälder Kirschtorte) with chocolate sponge, cherries, whipped cream and kirsch brandy. Perfect dessert recipe!

50	60	110	8	Medium
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- 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

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- Prepare for baking**

Preheat oven to 175°C (350°F). Grease three 20cm round cake pans with butter and dust with cocoa powder, tapping out excess.
- Make the cake batter**

In a large bowl, whisk together 2 cups flour, 1 cup cocoa powder, 2 teaspoons baking powder, 1 teaspoon baking soda, and 1 teaspoon salt. In a separate bowl, beat 2 whole eggs with an electric mixer for 1 minute until frothy.
- Add 2 cups sugar to the eggs and beat for 2-3 minutes until pale and thick. Beat in 1 cup melted butter, 1 cup milk, and 2 teaspoons vanilla extract until smooth.
- Add the flour mixture to the wet ingredients and mix on low speed until just combined - the batter should be smooth with no lumps. Divide batter evenly among the three 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 **Make cherry filling**
In a medium saucepan, combine 500g cherries with 3 cups sugar. Cook over medium heat for 15-20 minutes, stirring occasionally, until cherries are soft and syrupy.
- 7 Strain the cherry mixture through a fine mesh sieve, pressing the fruit to extract liquid. Reserve both the cherry solids and the syrup separately. Stir 4 teaspoons vanilla extract into the cherry syrup.
- 8 **Make whipped cream**
In a large bowl, whip 2 cups heavy cream with 1 teaspoon powdered sugar using an electric mixer on medium speed until soft peaks form, about 3-4 minutes. Do not overbeat.
- 9 **Assemble the cake**
Place one cake layer on serving plate. Brush generously with cherry syrup, then spread one-third of the whipped cream over top. Sprinkle with one-third of the strained cherries.
- 10 Repeat layering with remaining cake layers, syrup, cream, and cherries. Top with final cake layer and spread remaining whipped cream smoothly over top and sides using an offset spatula.
- 11 Refrigerate assembled cake for at least 4 hours or overnight to set. Remove from refrigerator 30 minutes before serving to come to room temperature.

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Ensure all ingredients are at the correct temperature - eggs and dairy should be at room temperature for the sponge, while cream should be well-chilled for whipping.

Use a kitchen scale for accurate measurements, especially for the flour and cocoa powder, to ensure consistent results every time.

When making the cherry syrup, cook the cherries gently to prevent them from breaking apart completely - you want some texture remaining.

Brush the kirsch syrup onto the sponge layers gradually, allowing each application to absorb before adding more to prevent soggy cake.

For stabilized whipped cream that lasts longer, dissolve 1 teaspoon of gelatin in 2 tablespoons of warm water and mix it into the cream while whipping.

Chill the assembled cake for at least 4 hours before serving to allow the layers to set properly and flavors to meld together.

Use a sharp knife dipped in warm water and wiped clean between cuts for neat, professional-looking slices.

Save some cherry syrup for drizzling around the plate when serving for an elegant restaurant-style presentation.