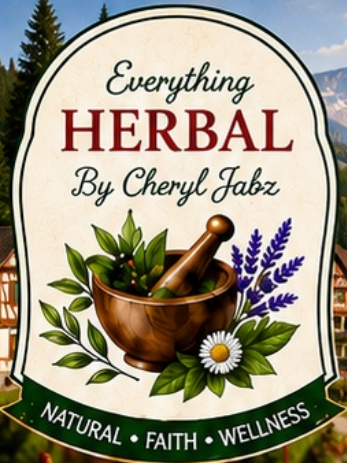




A TASTE OF GERMANY BLACK FOREST CAKE

Rich • Decadent • Classic

A traditional German dessert featuring layers of chocolate cake, whipped cream, cherries, and a hint of Kirsch liqueur. Named after the Black Forest region ("Schwarzwälder"), this cake is a celebration of rich flavors and Timeless elegance.

INGREDIENTS

For the Chocolate Cake:

- 1 1/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 2 tsp baking powder
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup granulated sugar
- 2 large eggs
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 2 tsp vanilla extract
- 1 cup hot coffee (or hot water)

For the Filling:

- 2 cups pitted cherries (fresh or jarred)
- 1/2 cup cherry juice
- 2 tbsp sugar
- 1 tbsp cornstarch
- 1-2 tbsp Kirsch (cherry liqueur)

For the Whipped Cream:

- 2 cups heavy whipping cream
- 1/4 cup powdered sugar
- 1 tsp vanilla extract

INSTRUCTIONS

- 1 Preheat oven to 350°F (175°C). Grease and flour two 8-inch round pans. Line bottoms with parchment paper.
- 2 In a large bowl, whisk together flour, cocoa, baking powder, baking soda, and salt.
- 3 In another bowl, beat sugar and eggs until light. Add buttermilk, oil, vanilla, and hot coffee. Mix until combined.
- 4 Gradually add dry ingredients to wet ingredients. Mix until smooth.
- 5 Divide batter between pans and bake 30-35 minutes, or until a toothpick comes out clean. Cool completely.
- 6 For the cherry filling: In a saucepan, combine cherries, cherry juice, and sugar. Bring to a simmer. Mix cornstarch with 2 tbsp water and stir into cherries. Cook until thickened. Remove from heat and stir in Kirsch. Cool completely.
- 7 Whip cream with powdered sugar and vanilla until stiff peaks form.
- 8 Assemble: Place one cake layer on a serving plate. Spread half the cherry filling, then half the whipped cream. Add second layer and repeat. Frost sides and top with remaining cream.
- 9 Garnish with chocolate shavings and cherries. Chill before serving. Enjoy your slice of Black Forest tradition!



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HERBAL HIGHLIGHTS



CHERRY

Rich in antioxidants and vitamin C; supports heart health and reduces inflammation.



COCOA

Contains flavonoids that support heart health and improve mood.



VANILLA

Adds natural sweetness and supports stress relief.



CINNAMON

Regulates blood sugar and adds warmth and depth to flavor.



KIRSCH

Traditional cherry liqueur that brings authentic Black Forest flavor.

Genesis 1:29 (KJV)

"And God said, Behold, I have given you every herb bearing seed, which is upon the face of all the earth, and every tree, in the which is the fruit of a tree yielding seed; to you it shall be for meat."



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