



Black Forest Cake

Prep time: 8 min
Cook Time: Varies
Total time: Varies
Serves: Varies

Notes:

Despite the Cake Mix it is the Closest I have come to an Official Black Forest Cake we've had numerous times in sweet little cafés in and around my mother's home of the Black Forest.



Ingredients

- 1 Duncan Hines Devils Food Cake Box Mix
- 1 Cup (250 mL) Water
- 1/3 Cup (80 mL) Vegetable Oil
- 3 Large Eggs
- 1 Pint Whipping Cream
- Whip Cream Stiffener – (can be found [> Here <](#))
- 1 Tsp Vanilla Extract
- 1 Tsp Sugar
- Can Cherries
- 1 Tsp Cherry Schnapps (or Brandy)
- Chocolate Bar for Garnish

Instructions

1. Preheat oven to 350°
2. Follow Directions on the Cake Mix Box
3. While cake is baking start the Cherry Marinade
– *it can be made without, but it just doesn't come out the same*
 1. Put the Cherry mix in the bowl
 2. Add the Teaspoon of Schnapps
 3. Refrigerate until later
4. When cake is cool, with a large knife slice across the center horizontally to make 2 layers. Use a plate on top to flip one layer over so that the inside (cut piece) is faced up.

5. Take some of the cherry filling (without cherries) and spread thin coat of the cherry filling across the cut cake, on both sides. This is important, it keep the whipped cream from being absorbed by the cake.
6. Make the Whipped Cream. You can use your own recipe or follow ours:
 1. Add the pint of Whipping Cream to a Glass Bowl (larger is better as it expands)
 2. Add the Whip Cream Stiffener
 - *(it honestly isn't the same without this, the whipped cream will go flat. This lets it keep for days)*
 3. Add the Sugar and Vanilla
 4. Whip on High until it forms stiff peaks
7. Put a layer of whipped cream on each side
8. Top the bottom cake with Cherry Filling. Save about 8 Cherries (or how many slices you want) and put to the side for decoration, these should be some nice full looking cherries not pieces
9. Gently using the close the cake by flipping the top part onto the bottom.
10. Frost the entire cake with the whipped cream that's left (there should be more than enough)
11. Shave Chocolate all over the entire cake using a grater (small size looks best)
12. Add the saved Cherries to the top.

And it's ready to serve

Keep remaining cake refrigerated