



Noreen's Kitchen

Black Forest Cake

Ingredients

2 layers prepared chocolate cake
1 recipe cherry pastry filling
2 cups heavy whipping cream
1/4 cup powdered sugar

1/2 cup simple syrup (optional)
2 tablespoons cherry brandy (optional)
Chocolate shavings

Step by Step Instructions

Prepare your favorite chocolate cake recipe in two 9 inch layers. Allow to cool completely.

Prepare one recipe of cherry pastry filling or you can substitute 1 can of cherry pie filling.

Whip heavy cream until soft peaks form and gradually add powdered sugar, beating until thick and creamy. Don't over beat.

Split each cake layer in two so you will have four layers of cake in total.

If desired, add kirsh to simple syrup and use this as a "soak" on each layer as you build the cake.

Place one layer on the serving dish and brush with the syrup mixture then top with 1 cup of whipped cream.

Top with another layer of cake and brush with more of the syrup mixture.

Add half of the cherry pastry filling on top of the cake layer and spread evenly to the edges.

Top with another layer of cake, brush with syrup and spread with 1 cup of whipped cream evenly to the edges.

top with the final layer of cake, being sure to put the pretty side up. Do not brush this layer with syrup.

Place remaining whipped cream in a piping bag and pipe rosettes around the top of the cake. Begin at 12 o'clock then add rosettes at 3,6 and 9 then fill in evenly in between with more rosettes.

Place remaining cherry pastry filling in the middle of the whipped cream border.

Add more rosettes on top and sprinkle with chocolate shavings if desired.

Refrigerate this cake for at least 6 hours before slicing and serving.

Enjoy!