



Black Forest Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

250g butter, chopped
1 tbsp instant coffee powder
1.5 cups (375ml) hot water
200g dark eating chocolate
1.5 cups caster sugar
1.5 cups self-raising flour
1 cup plain flour
1/4 cup cocoa powder
2 eggs
2 tsp vanilla essence
600 ml thickened cream (double cream)
1/4 cup kirsch (cherry flavor liquor)
2 x 425g cans cherries, drained, halved

Instructions

Preheat oven to 130c, grease deep 22cm-round cake pan; line with baking paper
Melt butter in medium saucepan; stir in combined coffee and water, then chocolate and sugar. Stir over low heat, without boiling, until smooth. Transfer mixture into a large bowl, cool to warm
Beat mixture on low speed electric mixer (or manually use wooden spoon); gradually beat in sifted dry ingredients (flour and cocoa powder) in 3 batches. Beat in eggs; one at a time, then vanilla essence. Pour mixer into the cake pan.
Bake in the oven for 1.5 hour. Stand cake in a pan for 5 mins then turn to wire rack to cool.
Beat/whisk cream until firm peaks form. (Put cream in a freezer for half an hour will help with the texture.)(Trim top of cake to make it flat.) Split cake into 3 even layers. Place one layer onto serving plate, brush with 1/3 of kirsch, top with 1/3 of the cream and half of the cherries. Repeat layering once more, then top with the cake top. Brush top with the remaining kirsch; spread with remaining cream. Decorate with fresh cherries and chocolate curls.
(The cake can be split into 2 even layers if you like. Just divide other ingredients into 2 batches and put them according to the above step.)