

Black Forest Cherry Cake

Servings: 12

Source: Ladies Home Journal or McCalls from the 60's

Ingredients

Cake

- 6 eggs, at room temperature
- 1 cup sugar
- 1 tsp vanilla
- ½ cup sifted flour
- ½ cup unsweetened cocoa
- ⅔ c. sweet butter, melted

Syrup

- ⅓ cup sugar
- ½ cup water
- 3 tbsp Kirsch or Cointreau

Glazed Cherries

- 1 cup canned pitted Bing cherries, drained
- 2 tbsp Kirsch or Cointreau
- 1 tbsp cornstarch
- ⅔ cup cherry juice

Assembly

- 3 cups heavy cream
- ½ cup powdered sugar
- 1 8 oz milk chocolate bar

Method

Cake (see note below)

1. Preheat oven to 350 degrees. Grease well and flour three (8 x 1½ inch) layer-cake pans.
2. In large bowl of electric mixer, at high speed, beat eggs until light and fluffy. Beat in 1 cup granulated sugar gradually; continue beating until very thick - about 10 minutes. Add vanilla.
3. Sift flour with cocoa. Then fold into egg mixture in fourths, using a wire whisk or rubber scraper. Also fold in butter, in fourths, just until combined. Gently turn into prepared pans. Bake 15 minutes, or until surface springs back when gently pressed with finger.
4. Let layers cool in pans on wire rack 5 minutes. Then loosen edges with metal spatula; turn out on wire rack to cool completely.

Syrup

1. In small saucepan, combine $\frac{1}{3}$ c. sugar with $\frac{1}{2}$ cup water. Stir over medium heat to dissolve sugar. Then bring to boiling; uncovered, 5 minutes. Set aside to cool; add kirsch.

Glazed Cherries

1. In small bowl, combine cherries and kirsch; let stand about ONE HOUR!
2. Meanwhile, in small saucepan, combine cornstarch and $\frac{1}{3}$ cup cherry juice; stir to dissolve cornstarch. Stir in remaining juice.
3. Bring to boiling, stirring; reduce heat and simmer 5 minutes, or until thickened and translucent. Let cool completely.
4. Add cherries in kirsch to cooled cornstarch mixture; mix well. Use as filling.

Assembly

1. Place layers on cookie sheets. Make several holes with toothpicks; spoon syrup over cake layers.
2. Beat cream with powdered sugar until stiff. Invert one cake layer on cake plate for bottom. Spread glazed cherries over bottom layer. Then spread with 1 cup whipped cream.
3. Place second layer on top; spread with 1 cup whipped cream. Place third layer on top. Spread top and sides with remaining whipped cream, making 12 whipped-cream rosettes around top edge. You may use a spoon or put some of the whipped cream through a pastry tube with a number 5 tip. Refrigerate.
4. Let chocolate bar soften slightly. Using vegetable parer, scrape across chocolate to make curls; refrigerate.
5. To serve, place chocolate curls around side of cake, covering completely. Place cherry on each rosette.

Notes

Since glazed cherries need to soak at least one hour, do that step first.