

Black Forest Cake Recipe

This black forest cake recipe uses a shortcrust pastry bottom because a sponge bottom often gets too moist to serve the cake properly.

Ingredients for approx. 14 pieces

For the shortcrust pastry:

- 125g (1 cup) all-purpose flour (Type 550)
- 10g (1 tablespoon cocoa powder) no instant product
- 50g (1/4 cup) sugar
- 1 pinch baking powder
- 1 teaspoon vanilla sugar
- 75g (1/3 cup) soft butter
- 2 teaspoons Kirsch

For the Sponge:

- 4 eggs
- 100g (1/2 cup) sugar
- 100g (4/5 cup) all-purpose flour (Type 550)
- 25g (3 tablespoons) cornstarch
- 10g (1 tablespoon) cocoa
- 1/2 teaspoon baking powder
- 1 teaspoon vanilla sugar
- 1 pinch cinnamon powder

For the Filling:

- 350g (12 oz) canned sour cherries
- 250ml (1 cup) cherry juice
- 2 tablespoons Kirsch
- 2 full teaspoons arrowroot or cornstarch
- 4 teaspoons sugar
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- 1 packet powdered gelatine
- 3 tablespoons cold water
- 800 ml (3 1/2 cups) whipping cream
- 40g (3/8 cup) icing sugar
- 1 teaspoon vanilla sugar

For decoration:

- Semi-sweet chocolate curls or shavings

Directions for black forest cake recipe

Before you start, please check this page for flour facts and gram to cup conversion.

Preheat the oven and grease a 28 cm (11 in) springform pan.

Prepare the shortcrust pastry:

Sift flour, baking powder and cocoa into a mixing bowl, add butter, sugar, vanilla sugar and Kirsch. Knead the dough either with your hands or with a hand mixer (kneading hook) for 5 minutes until you get a smooth dough.

Roll the dough out and line the bottom of the springform pan, prick the dough a few times with a fork. Bake in the preheated oven at 180°C/350°F for 15 minutes.

Remove the pastry immediately from the pan and let it cool on a wire rack. Clean the springform pan, grease the bottom and line with baking paper.

Prepare the Sponge:

Put the eggs into a large mixing bowl, use a handmixer at the highest speed and whisk the eggs until foamy. Slowly sprinkle the sugar and vanilla sugar into the egg mixture while you continue whisking. Whisk for **at least** 2 minutes after the sugar is added. The egg mixture should be very fluffy and nearly white.

Sift and mix the flour and cornstarch, baking powder, cinnamon and cocoa, and stir into the egg mixture quickly. Spoon the sponge dough into the prepared springform pan, flat the surface, and bake it for about 30 minutes at 180°C/350°F.

Remove the sponge from the oven, remove the ring from the pan and let the sponge cool down. Carefully peel off the baking paper and cut the sponge in half horizontally.

Prepare the filling:

Blend the arrow root/cornstarch with a little of the cherry liquid in a sauce pan,

stir in the rest of the juice, and the 4 teaspoons sugar. Heat the liquid until it boils, stir occasionally, and let it simmer for a minute, add the well-drained cherries (set 14 cherries aside for the decoration) and remove from the oven. When the mixture is cool add the Kirschwasser.

Soak the gelatine in the cold water for ten minutes, warm it up while stirring until the gelatine has dissolved. Let it cool.

Whip the cream until nearly stiff, add the gelatine, the sifted icing sugar and the vanilla sugar. Continue whipping until the cream is very stiff.