

CL 0104

# black forest cherry cake

*schwarzwälder kirschtorte*

6 eggs  
1 cup sugar  
1 teaspoon vanilla  
4 squares unsweetened baking  
chocolate, melted  
1 cup sifted flour

*syrup*

¼ cup sugar  
⅓ cup water  
2 tablespoons kirsch

*filling*

1½ cups confectioners' sugar  
⅓ cup unsalted butter  
1 egg yolk  
2 tablespoons kirsch liquer

*topping*

2 cups drained, canned sour  
cherries  
2 tablespoons confectioners'  
sugar  
1 cup heavy cream, whipped  
8-ounce semisweet chocolate  
bar

Beat eggs, sugar, and vanilla together until thick and fluffy, about 10 minutes. Alternately fold chocolate and flour into the egg mixture, ending with flour.

Pour the batter into 3 8-inch round cake pans that have been well-greased and floured. Bake in a preheated 350°F oven 10 to 15 minutes, until a cake tester inserted in center comes out clean. Cool cakes in pans 5 minutes; turn out on racks to cool completely.

Make syrup by mixing together sugar and water and boiling for 5 minutes. When syrup has cooled, stir in kirsch.

Prick the cake layers and pour syrup over all 3 layers.

To make the butter-cream filling, beat together sugar and butter until well-blended. Add egg yolk; beat until light and fluffy, about 3 to 5 minutes. Fold in kirsch.

To assemble cake, place 1 layer on cake plate. Spread with the butter-cream filling.

Using ¾ cup cherries, which have been patted dry, drop cherries evenly over cream. Place second layer on cake. Repeat. Place third layer on top. Fold 2 tablespoons confectioners' sugar into whipped cream. Cover sides and top of cake with whipped cream. Decorate top of cake with remaining ½ cup cherries.

To make chocolate curls from chocolate bar, shave bar (at room temperature) with vegetable peeler. Refrigerate curls until ready to use. Press chocolate curls on sides of cake and sprinkle a few on top. Chill until serving time. Makes 8 to 10 servings.