

# Black Forest Cake (Schwarzwälder Kirschtorte)

## Ingredients

- All-purpose flour — 120 g | 1 cup
- or Cake flour — 140 g | 1 1/3 cups
- Cocoa powder — 50 g | 1/2 cup
- Eggs, room temperature — 6 large | 6 large
- Granulated sugar — 200 g | 1 cup
- Salt — 1/2 tsp | 1/2 tsp
- Heavy cream, chilled — 480 g | 2 cups
- Powdered sugar — 30 g | 1/4 cup
- Vanilla extract — 2 tsp | 2 tsp
- Sour cherries in syrup (or jarred/canned) — 350–400 g | about 2 cups
- Kirsch (cherry brandy) or cherry syrup — 60 ml | 1/4 cup

### For the homemade syrup (for the fresh cherry)

- Fresh cherries — 150 g | 1 cup
- Sugar — 50 g | 1/4 cup
- Water — 60 ml | 1/4 cup

### For the decorations

- Chocolate shavings or curls — 100 g | about 1 cup
- Extra whipped cream for piping — as needed | as needed
- Whole cherries for topping — as needed | as needed

## Instructions

1. Preheat oven to 175°C (350°F) and line two 23 cm (9-inch) pans with parchment.
2. Beat eggs, sugar, and salt until pale, thick, and tripled in volume, about 7–10 minutes.
3. Sift flour and cocoa, then fold gently into egg mixture until combined.
4. Divide batter evenly into pans, bake 25–30 minutes, then cool completely.
5. Whip cream with powdered sugar and vanilla until stiff peaks form; keep chilled.
6. Drain cherries, reserving syrup, and mix Kirsch with some syrup for brushing layers.
7. Slice cooled sponges horizontally to make four even layers.
8. Brush first layer with Kirsch syrup, spread whipped cream, and scatter cherries; repeat with remaining layers.
9. Cover cake fully with whipped cream, smoothing sides and top.
10. Finish with chocolate shavings, piped cream swirls, and whole cherries on top.

## Note & Storage

- Store covered in the refrigerator for up to 3 days; best within 24–48 hours.
- Cake layers can be baked ahead and frozen up to 1 month (wrap tightly).
- Kirsch is traditional; use cherry syrup if avoiding alcohol.
- Make simple fresh-cherry syrup by simmering cherries with sugar and water; brush layers lightly.