

## BLACK FOREST CAKE (黑森林蛋糕)

(YIELD: 8-10)



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### INGREDIENTS

1. Sugar 470g
2. Shortening 160 g
3. Salt 5g
4. Water 325ml
5. Vanilla 5ml
6. Flour 320 g
7. Cocoa Powder 90g
8. Whole Milk Powder 40g
9. Baking Powder 10g
10. Baking Soda 5g
11. Whole Eggs 5

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### PREPARATION

1. Using a paddle cream together the sugar, shortening and salt.
2. Sift the flour, cocoa powder, milk powder, baking powder and baking soda. Add to the above with the water.
3. Mix for 5 minutes.
4. Gradually add the eggs until blended.
5. Spray the baking pans.
6. Make at 350 °F for one hour.

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#### FILLING INGREDIENTS

1. Cherry Pie Filling 300g
1. 35% Cream 1000ml
2. Chocolate Shavings 300g
3. Maraschino Cherries 16 pieces

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#### DIRECTION FOR DECORATION

1. Whip the 35% cream to firm peaks.
2. Cut the cakes into 3 layers.
3. Place the top layer on the cake board and soak with simple syrup.
4. Fill the center of the cake with cherry filling and cream.
5. Repeat step 4.
6. Mask the entire cake.
7. Cover the center of the top of the cake with chocolate shavings.
8. Place chocolate shaving around the bottom edge of the cake approx 1'' high.