

# Orange Blossom Water

<http://www.orangeblossomwater.net>

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## Black Forest Cake

From: ifood.tv / Servings: 6 Slices

2 cups + 2 tbsp all purpose flour	Preheat oven to 350 °F (176 °C).
2 cups granulated sugar	Grease and flour two 9-inch round cake pans. Cover bottoms with waxed paper, I used baking paper.
3/4 cup unsweetened cocoa powder	
1 1/2 tsp baking powder	Combine dry ingredients in large bowl.
3/4 tsp baking soda	Add eggs, milk, oil and vanilla.
3/4 tsp salt	Beat until well blended.
3 eggs	Pour evenly into prepared pans.
1 cup milk	Bake 35 minutes or until wooden toothpick inserted in centers comes out clean. Cool layers in pans on wire racks 10 minutes. Loosen edges and remove to racks to cool completely
1/2 cup vegetable oil	
1 tbsp vanilla	
<u>Simple syrup</u>	Prepare simple syrup, place sugar and water in a small saucepan and stir to combine, bring to a gentle boil over a medium heat, simmer until sugar is completely dissolved. Remove from heat and cool.
1 part sugar	
1 part water	
<u>Decoration</u>	Prepare whipped cream, I used 5 envelopes of Dream Whip, and followed the instructions on the envelop.
5 (36 g) envelopes Dream Whip	
1 (595 g) can cherry pie filling	Prepare cherry filling, place cherry pie filling in a sieve and allow sauce to drain into a bowl, set aside until cake has completely cooled.
Chocolate shavings	With long serrated knife, split each cake layer horizontally in half, tear one split layer into

crumbs; set aside. I didn't split the cake layers into half, I prepared the cake with two layers only, and leveled the top of each layer.

Use a pastry brush and moisten the first layer of the cake with simple syrup.

Spread whipped cream on first layer.

Top with the drained cherry as well as a drizzle of the sauce that was drained off, reserve some of the cherry for decorating the cake.

Top with the second layer, moisten with sugar syrup, then frost the top and the sides with whipped cream.

Press the chocolate shavings onto sides of the cake.

Spoon whipped cream into pastry bag fitted with star decorated tip and pip onto top of the cake, leaving an open area in the center.

Spoon remaining cherry pie filling on top of cake.

Refrigerate cake until ready to serve and keep any leftovers covered and refrigerated.

### **Notes and Tips**

I used two 9" springform pan.

I used Parchment paper instead of waxed paper.

I didn't cut each layer of the cake into half, but I worked on two layers only and leveled the top of each layer.

I used Dream whip, and didn't add sugar to the whipped cream.