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Schwarzwälder kirsch cake

A Schwarzwälder kirsch cake is a German cake with contains out of chocolate cake, cream, cherries and kirsch. With the help of this recipe you can make this delicious chocolate cake with cherries at home.

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
500g

F11180
€5.79



Dr. Oetker Klop-Fix Whipping Cream
Stabilizer 3x8g

1-50-100507
€0.95



Sugarflair Natural Flavouring Cherry
30ml

B5509
€7.35



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

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Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



PME Deep Round Cake Pan Ø25x7,5cm

RND103
€18.35



Other materials:

- 5 eggs (approx. 250 gram)
- 90 ml water
- 1,3 l unbeaten cream
- 3 sachets of cream beater
- 400 gram cherries on juice
- 4 tablespoons cornstarch
- Choco flakes

Preheat the oven to 180°C (convection oven 160°C). Make sure all the ingredients are at room temperature. Mix 400 gram mixture with 5 eggs and 90 ml water. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Fill an ingreased baking pan with the batter and bake the cake in 35-40 minutes.

Let the cherries drain and collect the juice. This is approx. 250 ml. If this is not the case, then add water till the juice is 250 ml. Add two tablespoons juice and four tablespoons cornstarch in a bowl and stir well. Heat the rest of the juice in a pan and the cornstarch mixture, bring it to boil while stirring. Once it boils, remove the pan for the fire and add the drained cherries. Hold a few cherries behind for the decoration. Let it cool down.

Let the cake cool down on a cooling grid. Add 50 ml water to 100 gram sprinkling syrup kirsch. Cut the cake into three layers and sprinkle it with some syrup. Beat 1,2l cream with 75 gram icing sugar and 3 bags of cream beater.

Cover the bottom layer with the cherry mixture and a layer of cream. Cover it with the second layer and also sprinkle the syrup on this layer. Cover this layer with cream.



Also sprinkle the last layer with the syrup and place it on the cake. Sprinkle the top also with the syrup and press the layers gently. Cover the whole cake with the cream, so that you don't see the layers anymore.

Cut of the tip of a decorating bag and place tip 1M in the bag and fill it with cream. Pipe swirls on the cake and press a cherry in every swirl. Press some chocolate along the cake, repeat this until the cake has chocolate around it. Garnish the top also with choco flakes.