

BLACK Forest CAKE

This is the real deal; a classic, impressive, tasty torte that perfectly pairs chocolate and cherries.



64 Servings

1 Serving = 1 – 2x3-inch piece

Ingredients

Topping:

- 2 Cups (14 oz) Whole Bing Cherries (frozen or canned).
- 8 Cups (22 oz) Whipped topping.

Batter:

- 7 Cups (56 oz) Water, cool, approx. 72°F.
- 1 Box (5 lb) Gold Medal™ Chocolate Cake Mix (11116).

Icing:

- 1 ½ Cups (12 oz) Water, warm, approx. 120°F.
- 1 Box (5 lb) Gold Medal™ Chocolate Fudge Crème Icing Mix (11222).
- 2 Cups (1 lb) Butter, softened.

Simple Syrup:

- ¾ Cup (6 oz) Water, approx. 72°F.
- ½ Cup (4 oz) Granulated sugar.
- 1 Tsp Cherry extract.

Instructions

Topping:

1. Fold cherries into whipped topping and keep cool.

Batter:

1. Pour half of the water into mixer bowl; add cake mix.
2. Mix using paddle attachment on medium speed 2 minutes.
3. Add remaining water gradually while mixing on low speed; stop mixer, scrape bowl and paddle.
4. Mix on low speed additional 2 minutes until batter is smooth.
5. Deposit batter into greased and parchment-lined full sheet pan; bake as directed below and allow to cool.

Bake	Temp	Time
Convection Oven*	300°F	25-30 minutes
Standard Oven	350°F	30-35 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 12 minutes of baking.

Icing:

1. Add water and icing mix into mixer bowl with paddle attachment; mix on medium speed 2 minutes.
2. Stop mixer, scrape bowl and paddle; add butter and mix on medium speed 4 minutes or until icing is light and fluffy.

Simple Syrup:

1. Combine water and sugar in saucepan.
2. Heat to boiling and simmer for 3 minutes.
3. Remove from heat; add cherry extract and cool to room temperature.

Finishing:

1. Brush cakes with Simple Syrup and frost with Icing mixture.
2. Spread Topping mixture on evenly and server.

