

Black Forest Cake

Yield: 13 min
Total Time: 112 min

Recipe from: <https://www.recipeschoose.com/recipes/black-forest-cake-recipe-jamaican>

Ingredients:

- 9 large eggs room temp
- 1 cup granulated sugar
- 1 cup flour all-purpose
- 1/2 cup unsweetened cocoa powder
- 4 tablespoons unsalted butter melted and cooled to room temp
- 1/2 teaspoon vanilla extract
- 2 cake pans and flour sifter or fine sieve
- 4 cups bing cherries pitted, plus 12 whole cherries for decor, see *Recipe Tips
- 3 tablespoons kirsch a cherry liqueur
- 1/4 cup cold water
- 3 1/2 cups heavy whipping cream
- powdered sugar ? cup Confectioners
- 1 tablespoon kirsch cherry liqueur
- 3 ounces dark chocolate good quality

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 245 milligrams
4. Fat: 33 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 20 grams
8. Sodium: 75 milligrams
9. Sugar: 25 grams

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