

# SWISS BLACK FOREST CAKE

Yield: 4 min  
Total Time: 90 min

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

## Ingredients:

- 1 cherries recipe Brandied Burgundy, recipe follows, well drained and the syrup reserved
- 1/4 cup kirsch or brandy
- 1/2 génoise recipe Moist Chocolate, or if, like me, you want a taller cake then don't half the recipe and use the full recipe
- 1 whipped cream recipe Real Old Fashioned
- cherries
- chocolate flakes
- 8 ounces bittersweet chocolate
- 1 liquid
- 1 cup boiling water
- 8 large eggs
- 1 cup sugar
- 1 1/2 cups cake flour sifted, In case using all-purpose flour, 1¼ cup AP flour and ¼ cup corn flour
- 1 cup pitted cherries
- 3/4 cup water
- 1/2 cup sugar
- 1/4 cup kirsch
- 3 liquid
- 1 cup heavy cream
- 3/4 cup unsalted butter softened
- 1 1/2 teaspoons vanilla
- 3 tablespoons sugar can add more, if desired

## Nutrition:

1. Calories: 1630 calories
2. Carbohydrate: 177 grams
3. Cholesterol: 615 milligrams

4. Fat: 91 grams
5. Fiber: 6 grams
6. Protein: 22 grams
7. SaturatedFat: 53 grams
8. Sodium: 200 milligrams
9. Sugar: 127 grams

---

Thank you for visiting our website. Hope you enjoy SWISS BLACK FOREST CAKE above. You can see more 16 swiss black forest cake recipe Dive into deliciousness! to get more great cooking ideas.