

## BLACK FOREST CAKE

This used to be a very popular specialty cake. I don't know if you can find a true Black Forest Cake in the bakeries any longer. They are too time consuming to make and would be too expensive for bakeries to get their money out of them. My mother made the "REAL" thing and I continued it.

### Cake:

3 ½ c. sifted cake flour	Sift together
2 tsp. salt	into a large bowl
1 ½ tsp. soda	
2/3 c. of oil	Beat till fluffy in
2 c. sugar	mixer bowl
4 egg yolks	Add egg yolks one at a time
	beating after each;
1 c. milk	add alternately with flour
	to oil/sugar mixture
4 squares unsweetened chocolate	Add chocolate to mixer,
Melted and cooled	beat one min. on med. speed.
4 egg whites – beat to soft peaks	
1 c. sugar – add slowly to whites, beat to stiff peaks	

Fold in the beaten egg whites into the mixer bowl. Divide batter and pour into 3 - 9" round pans that have been sprayed with Pam and lined with wax paper. Bake at 325° until done, 25–30 minutes. When cake is done, let layers cool on wire racks completely.

### Filling:

Mix 2 cans of Comstock Cherry pie filling	Stir well
1 c. Port Wine    1 tsp. almond extract	

### Chocolate Mousse:

6 squares semi-sweet chocolate melted  
3 Tbs. cherry juice  
2 well beaten eggs  
Add juice and eggs to chocolate and cool.  
Then add 2 c. whipping cream, whipped and add 2 Tbs. confectioner's sugar and 2 Tbs. granulated sugar.

### Buttercream:

½ stick oleo, softened	Beat together until smooth and stiff
1½ c. confectioner's sugar	Add a little breakfast cream or
	evaporated milk (not Pet) to soften icing

### Build cake:

Split the first cake layer in half. Pipe buttercream icing around the edge to hold in the cherries. Press down firmly when piping and fill center with cherry pie filing. Put the top half of cake on over the cherries then ice with the chocolate mousse. Repeat with layers 2 and 3, spreading mousse between the two completed layers. Ice the entire cake with whipped cream. Put crushed pecans around sides and a good two inch border on top of cake. Decorate with whole cherries. Shave some chocolate on top. Enjoy! It's truly a labor of love. You know you are special if someone makes this cake for you!