

Black Forest Cake

By Katie Lee Biegel

Yield: 8 servings

INGREDIENTS

Cake:

- 1 box chocolate cake mix for two 8-inch rounds, plus necessary ingredients
- Strong brewed coffee, as needed
- Buttermilk, as needed

Cream:

- 4 cups heavy whipping cream
- 3/4 cup powdered sugar
- 1 teaspoon almond extract

Cherries:

- One 24-ounce jar sour cherries, drained
- 2 tablespoons kirsch
- Chocolate shavings, for garnish

PREPARATION

1. **For the cake:** Make the cake according to the package instructions, but substitute half of the water with coffee, and the other half with buttermilk (most likely it will call for 1 cup total of water). Bake in two 8-inch round cake pans according to package instructions. Let the cakes cool completely.
2. **For the cream:** Using an electric mixer, beat the cream, sugar and almond extract together in a large bowl until stiff peaks form.
3. **For the cherries:** Combine the cherries and kirsch in a small bowl.
4. **To assemble:** Use a serrated knife to cut the cakes in half horizontally. Create layers of cake, cherries and whipped cream, repeating. Top the cake with whipped cream, a few cherries and chocolate shavings.