

## Elegant Black Forest Cake with Whipped Vanilla Cream Frosting

Black Forest Cake - A Symphony of Chocolate, Cherries & Silken Cream ??



**OVEN**  
**350°F**

**TIME**  
**2 min**

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### INGREDIENTS

For the Cake:

- 1  $\frac{3}{4}$  cups all-purpose flour
- 2 cups granulated sugar
- $\frac{3}{4}$  cup unsweetened cocoa powder
- 1  $\frac{1}{2}$  tsp baking powder
- 1  $\frac{1}{2}$  tsp baking soda
- 1 tsp salt

- 2 large eggs
- 1 cup whole milk
- $\frac{1}{2}$  cup vegetable oil
- 2 tsp vanilla extract
- 1 cup boiling water

For the Cherry Filling:

- 2 cups cherry pie filling

For the Silken Cream Frosting:

- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract

To Garnish:

- $\frac{1}{2}$  cup chocolate chips or shavings
- Extra cherries (fresh or jarred)

Ingredient Notes:

**Cocoa Powder:** Use unsweetened for a deep, rich chocolate base.

**Boiling Water:** It helps bloom the cocoa and creates a tender crumb-don't skip it!

Pie Filling: Shortcut-friendly and delicious. If you prefer, you can use homemade cherry compote.

Whipping Cream: Chill your bowl and beaters for best results when making the frosting.

Instructions:

1 Preheat and Prepare:

2 Make the Cake Batter:

3 Bake the Cakes:

4 Layer with Cherries:

5 Make the Cream Frosting:

6 Frost and Decorate:

Tips for Success:

Serving Suggestions:

## DIRECTIONS

1. **Preheat and Prepare:** Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. **Make the Cake Batter:** In a large bowl, whisk together flour, sugar, cocoa powder, baking powder, baking soda, and salt. Add eggs, milk, oil, and vanilla. Beat on medium speed for 2 minutes until smooth. Stir in the boiling water-batter will be thin (this is what makes it moist!).
3. **Bake the Cakes:** Divide the batter evenly between the prepared pans. Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean. Cool in pans for 10 minutes, then transfer to wire racks to cool completely.
4. **Layer with Cherries:** Once the cakes are fully cooled, slice each horizontally to create four total layers. Place one layer on your serving platter and spread with about 1/4 cup of cherry pie filling. Repeat with the remaining layers, finishing with a cake layer on top.
5. **Make the Cream Frosting:** In a chilled bowl, beat heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
6. **Frost and Decorate:** Frost the top and sides of the cake with whipped cream. Sprinkle with chocolate chips or shavings and top with extra cherries for a dramatic finish.
7. **Tips for Success:** ? Chill your tools: Cold cream and beaters whip better. ? Don't overmix the batter once the hot water is added. ? Use a serrated knife or cake leveler for clean, even layers. ? Make ahead: Bake the cakes a day before

and frost the next day for deeper flavor.

8. Serving Suggestions: Serve chilled for clean slices and optimal texture. Pair it with:
9. A cup of espresso
10. A glass of dry red wine or kirsch (traditional cherry brandy)
11. Or a fruity mocktail like this rainbow sangria
12. It's perfect for holidays, birthdays, or elegant dinners.
13. Storage Tips: Refrigerator: Store in an airtight container for up to 4 days.
14. Freezer: Freeze unfrosted cake layers for up to 2 months. Frosted cake is best eaten fresh, but can be frozen in slices.
15. Make : Ahead: Bake and cool layers in advance, wrap tightly, and refrigerate overnight.
16. More Recipes You'll Love: If you love desserts that are rich, playful, and impressive, try these:
17. These : [Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)
18. This : [Grasshopper Pie Is My Favorite No-Bake Dessert with a Mint Chocolate Twist](#)
19. These : [Easter Cookies Everyone Will Be Talking About and Asking the Recipe For](#)
20. This : [No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#)
21. These : [Rainbow Sprinkle Cookies Are My Favorite Way to Bake Up Instant Joy](#)
22. Final Thoughts: This Black Forest Cake is a timeless classic that brings together bold chocolate, juicy cherries, and fluffy whipped cream in a truly magical way. It's luxurious without being overly fussy, and guaranteed to wow at any gathering.
23. If you make it, I'd love to hear how it turned out! Drop a comment, share your photos, and follow along for more elegant dessert creations like this one.

## SWAPS & NOTES

Cocoa Powder : Use unsweetened for a deep, rich chocolate base.

Boiling Water : It helps bloom the cocoa and creates a tender crumb-don't skip it!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/elegant-black-forest-cake-with-whipped-vanilla-cream-frosting/>

Pie Filling : Shortcut-friendly and delicious.

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