

## Black Forest Roll Cake: A Heavenly Chocolate and Cherry Delight

rich chocolate, fluffy whipped cream, and luscious cherry filling



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Cake:

- 4 large eggs
- 1 cup granulated sugar
- $\frac{1}{4}$  cup cocoa powder
- 1 teaspoon baking powder
- ... teaspoon salt

For the Filling:

- 1 cup heavy cream
- 1 cup cherry pie filling

For Decoration:

Powdered sugar, for dusting

Step-by-Step Instructions:

1. Preheat the Oven:
2. Beat the Eggs & Sugar:
3. Add the Dry Ingredients:

Cocoa powder

Baking powder

Salt

4. Bake the Cake:

5. Roll the Cake While Warm:

6. Whip the Cream:

7. Unroll & Fill the Cake:

8. Roll It Back Up:

9. Dust with Powdered Sugar & Serve:

Pro Tips for the Best Black Forest Roll Cake:

Don't Overbake the Sponge - Overbaking will make the cake dry and harder to roll. It should be springy but not firm.

Roll It While Warm - Rolling the cake fresh out of the oven prevents cracks when rolling it back later.

Use Room Temperature Eggs - They whip up better, giving the sponge a lighter texture.

For a Stronger Chocolate Flavor - Add ½ teaspoon of espresso powder to the dry ingredients.

Want a Boozy Kick? - Brush the cake with Kirsch (cherry liqueur) before adding the whipped cream for an authentic Black Forest flavor.

Chill Before Serving - Refrigerate the cake for at least 30 minutes before slicing-it helps everything set beautifully!

What to Serve with Black Forest Roll Cake:

A Dollop of Extra Whipped Cream - Because you can never have too much!

Chocolate Shavings - Sprinkle on top for an extra chocolatey bite.

Fresh Cherries - A gorgeous and juicy garnish.

## DIRECTIONS

1. Preheat the Oven: I start by preheating my oven to 350°F (175°C) and lining a jelly roll pan (10x15-inch) with parchment paper. I also lightly grease the paper to prevent sticking.
2. Beat the Eggs & Sugar: In a large mixing bowl, I whisk the eggs and granulated sugar together using an electric mixer on high speed. After about 4-5 minutes, the mixture becomes thick, pale, and almost ribbon-like in texture.
3. (This step is key for creating a light, fluffy sponge cake!)
4. Add the Dry Ingredients: I sift together:
  5. Cocoa powder
  6. Baking powder
  7. Salt
8. Then, I gently fold these dry ingredients into the egg mixture with a spatula, being careful not to deflate the air.
9. Bake the Cake: I pour the batter into the prepared jelly roll pan and spread it evenly using an offset spatula.
10. I bake for 12-15 minutes, or until the cake springs back when lightly pressed.
11. Roll the Cake While Warm: Once baked, I let the cake cool in the pan for 5 minutes, then invert it onto a clean kitchen towel dusted with powdered sugar.
12. While it's still warm, I roll the cake (with the towel) from one end to the other to create the classic Swiss roll shape. Rolling it while warm prevents cracking later. I then let it cool completely.

13. Whip the Cream: While the cake cools, I whip the heavy cream until soft peaks form. If I want a little extra sweetness, I add 1 tablespoon of powdered sugar.
14. Unroll & Fill the Cake: Once the cake is completely cooled, I gently unroll it, being careful not to force it open too quickly.
15. I spread an even layer of whipped cream over the surface, then add spoonfuls of cherry pie filling across the cream.
16. Roll It Back Up: I carefully roll the cake back up, this time without the towel, and place it seam-side down on a serving platter.
17. Dust with Powdered Sugar & Serve: For a beautiful finishing touch, I dust the top with powdered sugar and slice into even rounds.
18. It's now ready to serve and enjoy!
19. Pro Tips for the Best Black Forest Roll Cake: Don't Overbake the Sponge - Overbaking will make the cake dry and harder to roll. It should be springy but not firm.
20. Roll : It While Warm - Rolling the cake fresh out of the oven prevents cracks when rolling it back later.
21. Use : Room Temperature Eggs - They whip up better, giving the sponge a lighter texture.
22. For a : Stronger Chocolate Flavor - Add ½ teaspoon of espresso powder to the dry ingredients.
23. Want a : Boozy Kick? - Brush the cake with Kirsch (cherry liqueur) before adding the whipped cream for an authentic Black Forest flavor.
24. Chill : Before Serving - Refrigerate the cake for at least 30 minutes before slicing-it helps everything set beautifully!
25. What to Serve with Black Forest Roll Cake: This cake is delicious on its own, but pairing it with the right accompaniments makes it even more indulgent:

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

Original recipe: <https://chefmaniac.com/black-forest-roll-cake-a-heavenly-chocolate-and-cherry-delight/>