

## The Ultimate Chocolate Cherry Cake: A Classic Black Forest Dessert

Some desserts are true classics for a reason, and a beautiful



**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

**BINDER**  
**Ready**

### INGREDIENTS

For the Cake and Filling: 2 cups chocolate sponge cake, baked and cooled

1 cup pitted cherries (fresh or canned)

2 tablespoons sugar (for the cherries)

2 tablespoons cherry syrup or kirsch (optional)

2 cups heavy whipping cream

For Garnish: Chocolate shavings or curls

Extra cherries

### DIRECTIONS

1. Prepare the : Cherries: In a bowl, mix the pitted cherries with the sugar and the cherry syrup or kirsch (if using). Set this aside to allow the flavors to meld.
2. Slice the : Cake: Slice the cooled chocolate sponge cake horizontally into 2 or 3 even layers.
3. Moisten the : Cake: Using a pastry brush, lightly brush each layer of the cake with the cherry syrup from the cherries. This will add moisture and flavor to the sponge.
4. Assemble the : First Layer: Place the first layer of the cake on a serving plate. Spread a generous amount of the whipped cream over the top, then scatter half of the cherries evenly over the cream.
5. Add the : Second Layer: Place the second cake layer on top of the cherries. Repeat the process by spreading more whipped cream and then the remaining cherries.
6. Finish the : Cake: Place the final layer of cake on top. Use the remaining whipped cream to cover the entire cake, smoothing the sides and top with a spatula.
7. Garnish and : Chill: Garnish the top of the cake with chocolate shavings or curls and a few extra cherries. Place the cake in the refrigerator to chill for 1-2 hours before serving. This allows the cake to set and the flavors to deepen.

### SWAPS & NOTES

Cake: You can use your favorite chocolate cake recipe, a boxed

mix, or a store-bought chocolate cake.

The key is to have a tender, moist sponge cake.

Cherries: Fresh, pitted cherries are fantastic when they are in

season.

Canned cherries in syrup are also a great option.

### TIPS FOR SUCCESS

**Chill Everything:** Make sure your cake is completely cool before you begin assembly, and that your whipped cream is very cold.

This helps the cake stay stable and prevents the cream from melting.

**Gently Fold:** When you're adding the whipped cream and cherries, fold them in gently to keep the cake light and airy.

**Let it Set:** Don't skip the chilling step!

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

Original recipe: <https://chefmaniac.com/the-ultimate-chocolate-cherry-cake-a-classic-black-forest-dessert/>