

Black Forest Cake Roll - A Stunning Chocolate Cherry Dessert

Black Forest Cake Roll Recipe

OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Chocolate Sponge Cake:

4 large eggs, separated
 $\frac{3}{4}$ cup granulated sugar, divided
 $\frac{1}{2}$ cup all-purpose flour
 ... cup unsweetened cocoa powder
 1 teaspoon baking powder
 ... teaspoon salt

For the Filling:

1 cup heavy whipping cream
 2 tablespoons powdered sugar
 1 teaspoon vanilla extract
 1 cup pitted cherries (fresh or canned, drained)
 2 tablespoons cherry liqueur or cherry juice (optional)

For Garnish:

Chocolate shavings or cocoa powder

DIRECTIONS

1. Prepare the Pan: Preheat your oven to 350°F (175°C).
2. Line a 10x15-inch jelly roll pan with parchment paper and lightly grease it.
3. Whip the Egg Whites: In a clean mixing bowl, beat the egg whites with $\frac{1}{2}$ cup of the sugar until stiff peaks form.
4. This step helps create the light texture of the sponge cake.
5. Beat the Egg Yolks: In a separate bowl, beat the egg yolks with the remaining ... cup sugar until thick, pale, and fluffy.
6. Combine Dry Ingredients: Sift together:
7. Flour
8. Cocoa powder
9. Baking powder
10. Salt
11. Gradually fold the dry ingredients into the egg yolk mixture.
12. Fold in Egg Whites: Gently fold the whipped egg whites into the batter in batches. Work slowly to keep the mixture airy.
13. Bake the Cake: Spread the batter evenly in the prepared pan.
14. Bake for 12-15 minutes, or until the cake springs back lightly when touched.
15. Roll the Cake: Turn the warm cake onto a clean kitchen towel dusted with cocoa powder.
16. Carefully remove the parchment paper.
17. Starting from the short end, roll the cake up with the towel and allow it to cool completely.
18. This step helps the cake hold its rolled shape later.
19. Make the Whipped Cream: In a chilled bowl, whip the heavy cream with powdered sugar and vanilla extract until stiff peaks form.
20. Fill the Cake: Gently unroll the cooled cake.
21. Spread the whipped cream evenly across the surface.
22. Scatter the cherries over the cream and drizzle with cherry liqueur or juice if using.
23. Roll and Chill: Carefully roll the cake back up (without the towel).
24. Wrap loosely and refrigerate for at least 2 hours so

the filling can set.

25. Garnish and Serve: Before serving, garnish with chocolate shavings or a dusting of cocoa powder.

SWAPS & NOTES

This recipe is flexible and can be adjusted to your taste.

Cherry options: Fresh cherries, frozen cherries, or drained canned cherries all work well.

Alcohol-free version: Skip the cherry liqueur and use cherry juice instead.

Chocolate variations: Dark chocolate shavings add richness, but milk chocolate also works beautifully.

TIPS FOR SUCCESS

This prevents cracks and helps the cake hold its shape.

Use a clean towel dusted with cocoa powder.

This prevents sticking when rolling.

Refrigeration allows the filling to set for neat slices.

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

Original recipe: <https://chefmaniac.com/black-forest-cake-roll-a-stunning-chocolate-cherry-dessert/>