

SKILL LEVEL



PREP
50
MINS

BAKE TIME
18-23
MINS

SERVES
12

IN THE KIT

- Bag 1:** 200g caster sugar
- Bag 2:** 200g self raising flour, 30g cocoa powder, 1 tsp baking powder, a pinch of salt, a pinch of Madagascan vanilla
- Bag 3:** 75g granulated sugar
- Bag 4:** 30g dark chocolate chips
- Bag 5:** 35g icing sugar
- Bag 6:** 10g dark chocolate curls
- Bag 7:** 10g icing sugar

3 x baking paper circles

1 x testing skewer

YOU WILL NEED

- 200g unsalted butter (softened), plus extra for greasing
- 4 medium eggs
- 2 tbsp (30ml) milk
- 300g frozen cherries **or** 400g fresh cherries, pitted and roughly chopped
- 300ml double cream (40ml + 260ml)
- 3 x 18cm round tins

STORAGE

Store in an airtight container in the fridge.

INGREDIENTS

Self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), calcium, niacin, iron, thiamin), caster sugar, granulated sugar, icing sugar (sugar, cornflour starch), fat reduced cocoa powder, Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), dark chocolate curls (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour, calcium, niacin, iron, thiamin), salt (salt, anti-caking agent (sodium ferrocyanide)), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1591kJ/380kcal
Fat	2.9g
of which saturates	1.5g
Carbohydrates	82g
of which sugars	58g
Protein	5.3g
Salt	0.43g

Allergens:

For allergens see ingredients in **bold**.
May contain: **tree nuts & milk**.

Best before:

See sticker.

Suitable for vegetarians.

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575g

BAKED
IN

Black Forest Gateau



Baking
Club 

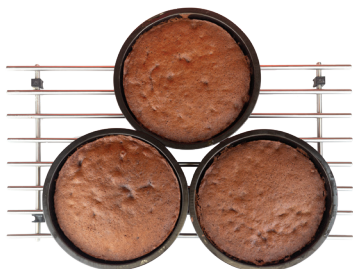
BLACK FOREST GATEAU



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease the tins and line with the provided baking paper circles. If you do not have 3 tins, you can bake in batches.



2. In a large bowl, beat 200g of butter with the caster sugar (**bag 1**) until light and fluffy. Add the 4 eggs, one at a time, mixing thoroughly after each addition. Add 2 tbsp (30ml) of milk, and mix thoroughly. Gradually add the self raising flour, cocoa powder, baking powder, salt, and vanilla (**bag 2**), and mix until the batter is smooth.



3. Equally divide the batter between the cake tins. Bake the cakes for 18-23 minutes until they have risen. Test the cakes with the provided testing skewer, if the skewer comes out clean, the cakes are done. Remove the cakes from the oven, and leave to cool completely in the tins, on a wire rack.



4. While the cakes are cooling, make the cherry jam. Put the cherries, granulated sugar (**bag 3**), and 2 tbsp (30ml) of water in a saucepan, and bring to the boil. Lower the heat and simmer for around 20-25 minutes. When the jam has thickened slightly, remove it from the heat. Take 1 tbsp (15ml) of the cherry liquid from the pan and keep it to one side for later. Leave the remaining jam to cool completely.



Top Tip

For a more intense boozy cherry flavour, after the jam has been removed from the heat, stir through 1-2 tbsp of Kirsch.



- 5.** To make the chocolate ganache, pour 40ml of the double cream into a small pan and heat until it is almost simmering. Add the dark chocolate chips (**bag 4**) to the cream, and stir until melted. Leave the ganache to one side to cool.



- 6.** Whip the remaining double cream to soft peaks, being careful not to over-whip. Gently fold the icing sugar (**bag 5**) into the cream. Put a sponge layer on a plate or a board. Spread one third of the whipped cream over the sponge and top with half of the cherry jam. Put a second sponge layer on top, spread on another third of the whipped cream, and top with the remaining jam.



- 7.** Before putting the final sponge layer on top of the cake, spread the chocolate ganache onto the flat side of the sponge.



- 8.** Put the final sponge layer on top of the cake, with the ganache side facing down onto the jam. Spread the remaining cream over the top of the cake. Drizzle over the reserved cherry liquid (from **step 4**) and decorate with the dark chocolate curls (**bag 6**). Tip the icing sugar (**bag 7**) into a sieve, and dust over the top of the cake to give a snowy finish.



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