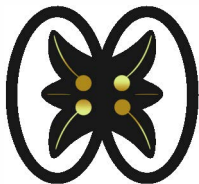


Ukrainian Chocolate Cherry Cake

This is a modified version of the Ukrainian "Piana Vyshnia" cake, literally drunk cherry. If desired, soak the cherries overnight in vodka, making sure to drain them before adding them to the cake.



the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{1}{4}$ cup buttermilk (60g)
- $\frac{1}{2}$ cup cool, brewed coffee or water (120g)

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the buttermilk and the chocolate cake mix. Beat on low speed for one to two minutes until just combined.

Stir in the cooled coffee and mix until well combined.

Pour batter into prepared pan and bake in preheated oven for 50-55 minutes or until toothpick inserted in center comes out clean or with a few moist crumbs.

Cool in baking pan for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

- 2½ cups cold heavy cream (600g)
- 1 cup powdered sugar (113g)
- 2 teaspoons vanilla extract
- 1 cup pitted fresh cherries (160g) (or drained, canned cherries)

Beat the first three ingredients on medium speed until thick and creamy.

Cut a thin slice off the top of the cool cake. Set aside.

Using a melon baller, scoop out a deep circle in the center of the larger piece of cake leaving about $\frac{3}{4}$ inch of the cake shell intact. Mix the scooped out pieces of cake with the whipped cream and cherries until homogenous.

Fill the cake shell with the cake, cherries and whipped cream blend, then cover it with the cake slice, using whipped cream to 'glue' them together. Cover cake tightly with cling film, place in clean springform pan and refrigerate for at least 4 hours. Decorate with chocolate ganache if desired.