

## Black Forest Celebration Cake

1 x pack Simply Swap Foods Cheeky Chocolate Cupcake Mix

½ cup salted butter, melted (or coconut oil) (125g)

3 large eggs, room temperature

⅔ cup preferred milk

⅓ cup (approx) sugar-free strawberry jam eg. Natvia brand (or make your own, recipe on my website)

24 pitted morello cherries

500ml pure cream (cold)

1 tblsp natvia sugar-free sweetener (or similar sweetener)

9 fresh cherries for decorating

2 squares Lindt dark chocolate (min 70% cocoa) for decorating

Preheat oven to 170°C f/forced and grease and line 18cm round cake pan.

1. Pour entire dry mix contents into a large bowl and stir to mix well.
2. In a separate bowl, whisk together melted butter, eggs and milk.
3. Pour wet ingredients into dry ingredients and fold together gently.
4. Pour mixture into lined cake pan and bake for 35-40 mins or until cake spring back when lightly touched in centre (or a skewer inserted into centre of cake comes out clean).
5. Leave cake in pan for 15 minutes before removing to cool on wire rack.
6. Once completely cold, slice in half horizontally with a large, serrated knife.
7. Spread strawberry jam on bottom layer then scatter morello cherries over jam.
8. Make whipped cream by placing cold cream and natvia in a bowl and use an electric beater to beat until thickened. Spoon generous amounts of cream over bottom layer in centre of cake.
9. Place the top cake layer on and gently press down to push cream to edges. Spread another layer of cream on top (to desired thickness).
10. Grate some dark chocolate over top of cream and decorate with fresh cherries. Enjoy!

Recipe courtesy of Simply Swap Foods – specialists in everything low-carb/sugar-free

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