

Black Forest Cake

Prep Time: 45 minutes

Cook Time: 45 minutes

Cake:

2 1/2 C all-purpose flour	2 t baking powder
2 C sugar	1 t baking soda
1 C butter, softened	1/2 t salt
4 lg eggs	1 t vanilla extract
1 C milk	1 t chocolate extract
4 T Black Forest tea leaves, finely ground	2 C fresh cherries (Ranier and Bing), pitted and chopped
1/2 C sour cream	
1/2 C cocoa powder	

Preheat oven to 350°F

Cream butter and sugar until light and fluffy.

Add eggs one at a time beating well after each addition.

Mix in vanilla extract, chocolate extract, sour cream, and ground tea leaves.

Combine flour, cocoa powder, baking powder, baking soda, and salt in a separate bowl.

Gradually add dry ingredients to the butter mixture, alternating with milk.

Fold in chopped cherries gently.

Divide batter evenly between two greased 9-inch round cake pans.

Bake for 40-45 minutes or until a toothpick inserted into the center comes out clean.

Cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

Cherry Pie Filling:

4 C fresh cherries (Ranier and Bing), pitted and halved	1/4 C cornstarch
1 C sugar	1/4 C water
	1 T lemon juice

Combine cherries, sugar, and cornstarch in a saucepan.

Add water and lemon juice and stir to combine.

Cook over medium heat until the mixture thickens, and cherries are tender, about 10-15 minutes.

Remove from heat and let cool before using.

Chocolate Ganache Frosting:

1 C heavy cream	1 t chocolate extract
8 oz semi-sweet chocolate, chopped	1 C whipped cream

Heat heavy cream until it just begins to simmer.

Pour over chopped chocolate in a heatproof bowl. Let sit for 1-2 minutes, then stir until smooth.

Mix in chocolate extract and let cool to room temperature.

Fold in whipped cream gently until fully combined.

Assembly:

Place one cake layer on a serving plate.

Frost the top of the first layer with ganache frosting.

Add a layer of cherry pie filling on top of the frosting.

Place the second cake layer on top.

Frost the entire cake with the remaining ganache frosting.

Add more cherry pie filling on top and decoratively along the bottom perimeter.