

Black Forest Gateaux

Ingredients:

188g Golden Caster Sugar
150g Plain Flour
100g Dark Chocolate
100g Buttermilk or Natural Yoghurt
88g Salted Butter, Plus Extra for Greasing
50ml Boiling Water
12g Cocoa Powder
1 Egg
½ Teaspoon Bicarbonate of Soda
Pinch of Salt



You will need 2 round cake tins approximately 20cm and a container to take your black forest gateaux home in.

Ingredients for Assembling Gateaux:

250ml Double Cream
212g Can Pitted Cherries, 1 Tablespoons Juice Reserved, Rest Drained
50g Cherry Jam
2 Tablespoons Kirsch (Or More Juice from a Can if You want it to be Non-Alcoholic)
1½ Tablespoons Icing Sugar
½ Small Punnet Fresh Cherries (Optional)



Method:

1. Preheat the oven to 180°C or Gas Mark 4.
2. Line and grease two cake tins. Place them on a baking tray.
3. Weigh and measure out ingredients accurately.
4. Place a small saucepan at the back of the hob, DO NOT turn it on. Ensure a glass bowl sits safely on the top, then remove the glass bowl.
5. Half fill the saucepan with water and bring to the boil.
6. Break the chocolate into chunks.
7. Place the butter and 38g chocolate chunks into the glass bowl and using oven gloves, carefully place the bowl on top of the saucepan of boiling water. Heat until the chocolate and butter have melted, you do not need to stir. Once melted turn off the hob and leave the glass bowl on the saucepan of boiled water.
8. In a large plastic bowl, mix together the plain flour, golden caster sugar, cocoa powder, bicarbonate of soda and a pinch of salt.
9. Crack the egg into a small bowl and check for any shell.
10. Transfer the egg and buttermilk / yogurt into a glass bowl and whisk using an electric whisk.
11. Using oven gloves, remove the glass bowl of melted chocolate from the saucepan, add this into the large plastic bowl containing the dry ingredients. Add in 50ml of boiled water from the saucepan to the dry ingredients.
12. Add the egg mixture into the dry ingredients. Whisk briefly with an electric whisk until the cake batter is lump free.
13. Divide the mixture between the two lined cake tins and bake for 15 to 25 minutes. To test they are done, push in a skewer and check that it comes out clean.
14. Meanwhile while the cakes are baking, mix together the 1 tablespoon reserved cherry juice and the kirsch (or more juice) and drizzle over the cakes. Cool the cakes.
15. Mix together the remaining drained cherries and jam.
16. Tip 100ml of the cream into a small saucepan and place at the front of the hob. Heat until just below simmering point, stirring at all times with a white plastic stirring spoon.
17. Chop the remaining chocolate and put in a glass bowl, pour over the hot cream and stir until melted. Set aside until spreadable.
18. Sieve the icing sugar into a large bowl, add the remaining cream. Whisk together until softly whipped, DO NOT over whisk.
19. When the cakes are cold, spread the whisked cream and icing sugar over one of the cakes, then spoon over the jammy cherries. Stack the two cakes together. Spread the chocolate cream over the other cake and sit on top of the other cake. Pile the fresh cherries in and around the cake and serve.