Easiest German Black Forest Cherry Cake

Ingredients:

• 1 box Chocolate Cake mix
• 1 can Cherry Pie filling
• 3 cups whipping cream
• 3 packages Dr. Oetker Sahnesteif (WhipIt) or 3 Tbsp powdered sugar

Instructions:

1. Make and bake cake mix according to instructions on box. Let cool completely and cut into layers.
2. Whip cream with Dr. Oetker Sahnesteif according to package instructions. If you are using powdered sugar, add to whipping cream and whip until stiff. DO NOT OVER WHIP or you will have butter!
3. Place bottom cake layer on cake plate. Cover with pie filling. Cover that with about ⅓ of whipped cream.
4. Gently place top cake layer on top of whipped cream. Cover with whipped cream. Also stroke whipped cream on the sides.

Hints:

• To get a more traditional extract: Sprinkle ½ cup cherry brandy (Kirschwasser) over the cake layers after they are baked. As well, add about 1 Tbsp of cherry brandy to the whipped cream.
• Add ½ - 1 tsp almond extract to cake mix.
• Sprinkle chocolate shavings or sprinkles on top of the whipped cream as shown on cake at top.
• Save some cherries from pie filling and place on top
• Put some maraschino cherries on top for a traditional topping
• If you whip an extra cup of whipping cream (add a package of Dr. Oetker Sahnesteif or 1 Tbsp powdered sugar), you can use it to decorate the top using a pastry bag or a plastic baggie with one corner cut off. If at all possible, use Dr. Oetker Sahnesteif to stabilize the whipping cream. This will hold the whipped cream longer than using powdered sugar.

http://www.quick-german-recipes.com/german-black-forest-cake-recipe.html