

Chiffon Black Forest Cake



I love black forest cake...and this time I decided to make the cake using chocolate chiffon cake instead of this chocolate cake recipe. Chiffon cake is a lighter cake, it is moist and soft since vegetable oil is used in the batter. It is great combined with whipped cream and lots and lots of cherries. In spite of the recipe being very simple, the cake looks very festive as a result it is a perfect dessert for the Holidays.

Ingredients:

Chocolate Chiffon Cake

$\frac{3}{4}$ cup all purpose flour

$\frac{1}{4}$ cup chocolate powder

$\frac{1}{3}$ cup sugar, divided into half

$\frac{1}{2}$ teaspoon baking powder

4 tablespoons vegetable oil

4 eggs

4 tablespoons water

1 teaspoon vanilla extract

$\frac{1}{4}$ teaspoon cream of tartar

Whipped Cream Frosting

1 8oz whipping cream

4 tablespoons of ultra fine sugar or confectionary sugar

$\frac{1}{2}$ teaspoon vanilla extract

1 small jar of cherries, drain and chopped. Reserve the syrup

Grated semi sweet chocolate, approximately $\frac{1}{3}$ cup





Preparation:

Chocolate Chiffon Cake

Preheat oven to 350F. Sift flour, chocolate powder, baking powder and salt into a small bowl. Separate the eggs carefully. Add the cream of tart to the egg whites and mix using a clean and dry beater until stiff, add half sugar and continue to beat until flip upside down it does not fall.

Add the oil to the egg yolk and beat until the color is a pale yellow, add the other half sugar and continue to beat. Add the water and the vanilla extract, beat until well mixed. Add the dry ingredients and beat for more approximately 2 minutes.

Gently fold in the egg whites to the batter using a spatula, make sure that you mix very gently. Pour the batter to a 9 in pan and bake for 20 minutes.

Remove the cake from the oven and turn upside down, until cool.

Remove from the pan and set aside.

Whipped Cream Frosting

Place the whipping cream and the vanilla extract into a big bowl and have it in a ice/water bath.

Whip the whipping cream starting with a low speed, until start to thicken, then increase the speed to a medium~high speed, slowly add the sugar and continue to whisk until stiff peaks forms.

Gently fold in the cherries.



Assembly

Cut the cake in the middle, but using toothpick and reference.

Separate the layers and sprinkle the bottom layer with small amount of the cherry syrup.

Place a layer of chopped cherries and cover with whipped cream.

Gently layer the top layer of the cake and cover with the remaining whipped cream.

Sprinkle the side of the cake with the grated chocolate and decorate the top of the cake with whole cherries.

Place the cake in the refrigerator until time to serve.





Curiosity Corner

Did you know that an insurance salesman called Harry Baker from Hollywood is the one that came up with the original recipe of chiffon cake in 1927? Moreover, the recipe only went public in 1948, after Baker sold the recipe to General Mills and was release in Better Homes and Gardens Magazine.

***Merry Christmas and Happy New Year!
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