

Schwarzwaldter Kirschtorte (Black Forest Cherry Cake)

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Yield: 20 to 24 servings

1 package devil's food cake mix

1 can (22 ounce) cherry pie filling

1 tablespoon Kirsch liqueur

2 cups (one pint) heavy cream, well chilled

1/3 cup confectioner's sugar

1 teaspoon vanilla

1 teaspoon grated orange rind

Preparation Time: 30 minutes

Prepare the devil's food cake mix as directed by package instructions.

Pour the batter into two greased and floured nine-inch cake pans. Bake according to package directions.

Remove the cake layers from the pans and cool on a rack.

Place one cooled layer on a serving platter.

Place the pie filling in a strainer and allow the excess juice to drain off. Spread the cherries on the cake layer. Sprinkle the Kirsch liqueur over the cherries. Place the second layer on top.

In a bowl, combine the cream, sugar, vanilla and orange rind. Whip until the cream is thick and holds its shape.

Spread the whipped cream on the sides and top of the cake.

Chill until ready to serve.

Per Serving (excluding unknown items): 2388 Calories; 177g Fat (65.1% calories from fat); 12g Protein; 202g Carbohydrate; 3g Dietary Fiber; 653mg Cholesterol; 225mg Sodium. Exchanges: 0 Fruit; 1 1/2 Non-Fat Milk; 35 Fat; 12 Other Carbohydrates.