

## CAKE, SPONGE & MUFFIN, SWEET GOODS

# CHOCOLATE BLACK FOREST CAKE

With cherries coming into season, celebrate by making Chocolate Black Forest Cake! Featuring MAURI Crème Muffin Mix, cherries and whipped cream, you also have the option of adding Kirsch liquor too.

## INGREDIENTS

INGREDIENTS	WEIGHT
Muffin	
Crème Muffin Mix	1.000kg
Cocoa Powder (or chocolate paste or liquid chocolate, as desired)	0.140kg
Eggs	0.350kg
Water	0.330kg
Oil	0.275kg
Filling	
RAP Instant Custard Mix	0.500kg
Cold Water	1.200kg
Kirsch Liquor (optional)	0.050kg
Whipped Cream	0.500kg
Toppings	
Frozen Cherries or tinned sour cherries (drained)	0.100kg
Dark Chocolate Shavings	0.070kg

## METHOD

### RAP KIRSCH CUSTARD CREAM

#### STEP 1

Add water and RAP Instant Custard Mix to mixing bowl.

#### STEP 2

Blend on low speed 1 minute and scrape down.

#### STEP 3

Add Kirsch liquor (optional).

#### STEP 4

With a whisk, mix for 5 minutes on top speed.

#### STEP 5

Leave to stand for 5 minutes before use.

#### STEP 6

Fold in whipped cream and put aside in fridge until required. Mixture is ready to pipe.

#### MUFFIN

##### STEP 1

Place water and eggs into a bowl, and then add Crème Muffin Mix and cocoa powder.

##### STEP 2

Using a beater, mix on low speed for 1 minute. Scrape down.

##### STEP 3

Mix for a further 4 minutes on medium speed.

##### STEP 4

Add oil and blend on low speed for 2 minutes.

##### STEP 5

Scale 370g into an 18cm cake ring or lightly greased tin.

##### STEP 6

Bake at 180°C until baked through.

#### ASSEMBLY

##### STEP 1

Cut cake into 3 even layers, separate each layer.

##### STEP 2

Pipe a layer of Kirsch custard cream on top of the first layer of sponge.

##### STEP 3

Sprinkle the cherries on top of cream.

##### STEP 4

Repeat this process again until you place the top sponge on top.

##### STEP 5

Decorate with more Kirsch custard cream, cherries and shaved chocolate, dust with cocoa.