



Black Forrest Gateau

6 Eggs
260ml Castor sugar prepared in GRINDER
3ml Vanilla essence
125ml Flour
100ml Cocoa
100g Margarine, melted
75ml Sherry

Filling:

300ml Cream
25ml Castor sugar
1 Flake bar
2 x 410g Cans pitted black cherries, drained

Method:

Preheat oven to 190°C. Place the eggs, sugar and vanilla in a bowl over hot water and beat with BEATER until thick. Remove from the heat and continue beating until mixture cools. Sift together flour and cocoa and fold into egg mixture. Add the margarine. Pour into a greased cake tin and bake. Allow to cool slightly in the tin. Turn out and allow to cool further. Split into 3 layers. Sprinkle the sherry over the cake layers.

Filling:

Beat with BEATER, the cream and castor sugar. Reserve 10 cherries and fold the rest into two thirds of the cream. Sandwich the layers together. Spread remaining cream over the top and decorate with reserved cherries and Flake.