

Black Forest Gateau

etwa 16 Stück / about 16
pieces

For the 28 cm (11 inch) springform tin in diameter:

etwas Fett / some grease
Backpapier / non-stick baking paper

Pastry base:

125 g Weizenmehl / (4 ½ oz) plain flour
1 EL Dr. Oetker Kakao / 1 tbsp cocoa powder
1 Msp. Dr. Oetker Original Backin / 1 pinch
baking powder
50 g Zucker / (1 ¾ oz) sugar
1 Pck. Dr. Oetker Vanillin-Zucker / 2 tsp vanilla
sugar
1 EL Kirschwasser / 1 tbsp kirsch
75 g Margarine oder Butter / (2 ¼ oz) margarine
or butter

Sponge mixture:

4 Eier (Größe M) / 4 eggs
100 g Zucker / (3 ½ oz) sugar
1 Pck. Dr. Oetker Vanillin-Zucker / 2 tsp vanilla
sugar
100 g Weizenmehl / (3 ½ oz) plain flour
25 g Dr. Oetker Gustin Feine Speisestärke / (1
oz) cornflour
1 EL Dr. Oetker Kakao / 1 tbsp cocoa powder
1 Msp. gemahlener Zimt / 1 pinch ground
cinnamon
1/2 TL Dr. Oetker Original Backin / ½ tsp baking
powder

Filling:

1 Gl. Sauerkirschen (Abtropfgew. 350 g) / (12
oz) canned cherries or 500 g (1 lb 2 oz) red
cherries
75 g Zucker / (2 ¾ oz) sugar
2 EL Dr. Oetker Gustin Feine Speisestärke / 2
tbsp cornflour
25 g Zucker / (1 oz) sugar
3 EL Kirschwasser / 3 tbsp kirsch
1 Pck. Dr. Oetker Gelatine gemahlen weiß / (1/2
oz) unflavoured gelatine
5 EL kaltes Wasser / 5 tbsp cold water
750 g kalte Schlagsahne / (1 ¼ pints) double
cream
40 g Puderzucker / (1 ½ oz) icing sugar
1 Pck. Dr. Oetker Vanillin-Zucker / 2 tsp vanilla
sugar

Besides:

Schokoladendekor / chocolate shavings
einige Kirschen / some cherries



gelingt leicht



bis 60 Min.
ohne Stand-, Back- und Kühlzeit

etwas Schlagsahne / some cream

1. Preparations: Preheat the oven.
Conventional oven: 200-240° C/400-425° F
Fan-assisted oven: about 170° C/325° F

2. Pastry base: Mix the flour with the cocoa powder and baking powder into a mixing bowl. Add the sugar, vanilla sugar, kirsch and margarine or butter. Use the dough hook of a hand mixer to process the ingredients thoroughly, first at low speed and then full speed. Then knead the mixture on the work surface to form a smooth dough. Chill the dough for a while if it is sticky. Roll out the dough on the base of a springform tin and prick several times with a fork. Put the springform rim around the base.

Baking time: about 15 minutes

3. Loosen from the springform base immediately after baking. Allow to cool on the base and then transfer to a cake dish.
Reduce temperature of the conventional oven.
Conventional oven: 170-200° C/375-400° F

4. Clean the springform tin, line with non-stick baking paper and grease the base.

5. Sponge mixture: Use the whisk of a hand mixer to beat the eggs at full speed for 1 minute, until foaming. Combine the sugar and vanilla sugar and whisk into the eggs for 1 minute, then whisk for a further 2 minutes. Combine the flour, cornflour, cocoa powder, cinnamon and baking powder. Sieve half over the egg mixture and briefly whisk in a low speed. Work in the rest of the flour mixture in the same way. Pour the mixture into the tin and bake according to the instructions.

Baking time: 25-30 minutes

6. Loosen the cake from the tin, turn out and leave to cool.

7. Filling: Drain the cherries, reserving the juice. If using fresh cherries wash them, remove the stalks and stones, add 75 g (3 oz) sugar and leave for a while to draw out the juices. Bring to the boil, drain, keeping the juice, and leave to cool. Measure out 250 ml (9 fl oz) of the juice, topping up with water if necessary. Mix the cornflour with 4 tablespoons of the juice and bring the rest of the juice to the boil. Remove the pan from the heat and stir in the cornflour mixture. Bring briefly to the boil and stir in the cherries. Leave to cool and add about 25 g (1 oz) sugar and 3 tablespoons of kirsch to taste.

8. Stir together the gelatine and water in a small pan and leave to soak for 10 minutes. Heat until the gelatine has dissolved, stirring continuously. Whip the cream until almost stiff. Beat in the lukewarm gelatine solution and whip until completely stiff.

9. Sieve the icing sugar, add the vanilla sugar and stir into the cream. Spread the cherry mixture and a third of the cream over the pastry base.

10. Cut the sponge into two layers and press the bottom layer firmly on top of the cream. Spread with half the remaining cream and cover with the upper layer. Spread the remaining cream evenly over the top and sides and decorate the cake with chocolate shavings, cherries and cream, using a piping bag.

Pro Portion / Stück: E: 5 g, F: 21 g, Kh: 41 g, kJ: 1.587, kcal: 378