

Easy black forest cake

\$2.15
PER SERVE

• SERVES 8 • PREPARATION 10 MINS • COOKING 5-7 MINS

500g fresh cherries
 $\frac{1}{3}$ cup caster sugar
 2 x 350g frozen Sara Lee Chocolate
 Cake, thawed
 300ml thickened cream, whipped
 50g Coles Brand Dark Chocolate curls
 (see cook's note), to serve

1 Remove pips from 400g cherries; keep 100g cherries whole for serving. Place pitted cherries in a saucepan with sugar and 2 tbsp water. Stir until sugar dissolves. Bring to the boil over high heat, reduce to low and simmer for 5-7 mins, until slightly thickened. Cool completely.

2 Place 1 cake on a serving platter and top with three quarters of the cream, leaving some for serving. Spoon cherry sauce over and top with second cake. Top with chocolate curls and serve with extra cherries and cream.

MUST HAVES Sara Lee Chocolate Cake, fresh cherries and Coles Brand Dark Chocolate



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Cook's note To make chocolate curls, run a vegetable peeler down the side of a block of chocolate, at room temperature, and allow curls to fall on the cake.