Chocolate Cake with Cherries and Chocolate Pudding

czas przygotowania: 75 min

poziom trudności: trudny



A rich, indulgent chocolate layer cake combining soft chocolate sponge with a smooth chocolate pudding filling and a deliciously fruity cherry jelly layer. Finished with fluffy whipped cream and a dusting of Gellwe Extra Dark Cocoa Powder, this impressive dessert brings together intense chocolate flavour and the refreshing tartness of cherries. Perfect for family celebrations, birthdays and special occasions.

Składniki

For the chocolate cake:

- Gellwe Large Chocolate Cake Mix – 1 pack
- Eggs – 4
- Butter – 200 g
- Water – 100 ml

For the chocolate pudding filling:

- Milk – 670 ml
- Gellwe Chocolate Flavour Pudding Mix – 2 sachets
- Gellwe Extra Dark Cocoa Powder – 20 g
- Sugar – 60 g
- Potato starch – 15 g

For the cherry jelly filling:

- Frozen cherries – 600 g
- Water – 350 ml
- Sugar – 3 tbsp
- Gellwe Cherry Flavour Jelly – 2 sachets

Sposób przygotowania

For the whipped cream topping:

- Whipping cream (30–36% fat, chilled) – 500 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 2 tsp
- Sugar – 2 tbsp
- Gellwe Extra Dark Cocoa Powder – for dusting