Chocolate Layer Cake with Cherries

czas przygotowania: 80 min

poziom trudności: trudny



A rich and indulgent chocolate layer cake featuring three layers of soft cocoa sponge, smooth chocolate cream and juicy cherries. Finished with a glossy dark chocolate glaze and decorated with fresh fruit, this elegant cake is perfect for birthdays, family celebrations and special occasions. A delicious combination of intense chocolate flavour, creamy sweetness and fruity freshness.

Składniki

For the chocolate sponge:

- Plain flour – 120 g
- Gellwe Extra Dark Cocoa Powder – 30 g
- Gellwe Baking Powder – 1 tsp
- Sugar – 200 g
- Water – 50 ml
- Large eggs – 4

For the chocolate cream:

- Gellwe Chocolate Cake Cream Mix – 1 pack
- Cold whole milk (3.2% fat) – 300 ml
- Butter – 100 g

For the chocolate glaze:

- Dark chocolate – 70 g
- Whipping cream (30% fat) – 100 ml
- Gellwe Food Gelatine – 1 tsp

Sposób przygotowania

For the filling and decoration:

- Pitted cherries – 2 cups
- Fresh fruit – as desired