



# CHOCOLATE AND BLACK CHERRY CAKE MIX



"Serving Suggestion"

## CHOCOLATE AND BLACK CHERRY CAKE MIX INSTRUCTIONS

INGREDIENTS	KG
Chocolate and Black Cherry Cake Mix (4373-12)	12.500
Water	6.250
<b>TOTAL</b>	<b>18.750</b>

## BLACK FOREST GATEAUX

1. Bake the ADM chocolate and black cherry cake mix into 10 inch round cake hoops.
2. Split the cooled base in half to give even layers. (Using 3/4 layers)
3. Drizzle layers with Kirsch then spread each layer with tinned morello/black cherry pie filling then top with fresh whipped double cream and repeat.
4. Once all layers are complete, coat the sides and top with cream.
5. Carefully add dark grated chocolate to the sides, pipe whirls of cream around the edge using a savoy bag and star tube and add a black morello cherry onto each whirl, finally add large chocolate shavings to the centre.
6. Spin with dark chocolate.
7. For a triple and white forest make as above and finish with a combination of white light and dark chocolate or just white using grated chocolate to the sides and large white shavings to the top

## BLACK FOREST BAR GATEAUX

1. Taking a pre baked cooled 12x8" foil tray bake, cut into three even layers then lengthways so you have 3 x 12" x 4" Strips.
2. Drizzle layers lightly with Kirsch.
3. Spread bottom layer with tinned morello/black cherry pie filling then pipe fresh whipped double cream or pre made ADM vanilla fudge icing on top.
4. Add the next layer and repeat. Finish the top and sides with an even layer of cream. Add grated dark chocolate shavings to the sides and edge.
5. With a savoy bag and medium star tube pipe small shells around the edge of each bar then carefully top with more black cherry pie filling, or completely cover in chocolate and grated chocolate and pipe 6-8 whirls of cream down the middle of each bar and add a black cherry or alternate with mini flakes.

## CHOCOLATE AND BLACK CHERRY LARGE CUPCAKES

1. Prepare the ADM chocolate and black cherry cake mix and using large cupcake cases half fill and bake at 175 C to give a flat top.
2. Once cooled add some pre made ADM vanilla fudge icing to one side of a piping bag fitted with a star tube and add a line of morello black cherry pie filling to the other and pipe a whirl of the Icing to give a swirled cream cherry effect finally spin with dark melted chocolate.
3. Alternatively pipe a ring of either plain or swirled cream around the edge of the cup cake and fill with black cherry pie filling.



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## BLACK FOREST FILLED MUFFINS AND LOAVES

1. Prepare the ADM chocolate and black cherry cake mix, scale 70 grams into a large muffin case, with a piping bag (small ¼ " tube) of morello black cherry pie filling pipe down into the mix and swirl upwards.
2. Once cooled dip in melted chocolate add a whirl of pre made ADM chocolate fudge or vanilla fudge icing on top and add a fresh black cherry to finish.
3. Loaf cakes: scale at 360 grams pipe a line of morello cherry pie filling onto the cake batter, leave as is or swirl into the base.

## CHOCOLATE & BLACK CHERRY AMARETTO TORTE

1. Mix the chocolate and black cherry mix as normal.
2. Bake into lined 10" hoops. Once cooled cut in half.
3. Add a layer of either premade ADM chocolate or vanilla fudge icing with a splash of Amaretto to taste to the centre and add the top half.
4. Coat the top and sides of the torte, paddle finish the top then decorate the sides with crushed Amaretto biscuits.
5. Pipe whirls of ADM fudge icing to the top and add a black cherry alternate with mini amaretto biscuits to each whirl.
6. Alternatively heat the ADM chocolate fudge icing and flood the torte to give a smooth finish once set spin lines across the top with melted ADM chocolate fudge icing.
7. Decorate the sides with crushed Amaretto biscuits.

## CHOCOLATE, BLACK CHERRY AND CARDAMON CAKE

1. Bake the ADM chocolate and black cherry cake into 360g loaf cake.
2. Once cooled cut a wedge into the loaf cake and pipe a line of morello cherry pie filling topped with a rope of vanilla fudge icing with cardamon. Add 3-4 black morello cherries down the centre and dust with Icing or moisture resistant sugar.

### Cardamom Fudge Icing.

1. Make up 3kg ADM fudge icing as normal adding in 10 grams of ground cardamon.

## CHOCOLATE, BLACK CHERRY AND BRANDY MUFFINS

1. Add brandy soaked raisins to the chocolate and black cherry pre made mix.
2. Scale into large muffin /tulip cases and bake.
3. Once cooled dip in or spin with melted ADM chocolate fudge icing.

## CHOCOLATE AND BLACK CHERRY BROWNIE

1. Mix chocolate and black cherry cake mix as normal add 250 grams of demerara sugar per 1 kg of the batter and stir in and add chocolate chips, nuts or fruits as required.
2. Add 4.5 kg to an 18x30 4 sided lined baking tray. Bake at 185C for approx. 25 minutes.
3. Note the sheet will rise and sink back on cooling once cooled top with a thin layer of melted ADM Chocolate fudge icing paddle finish cut into squares or slices or as required.

## CHOCOLATE AND BLACK CHERRY CHRISTMAS OR WHENEVER SLICE

1. Mix to normal recipe add chopped cherries, raisins and chopped almonds.
2. Place 4.5kg onto a 18x30 sheet and bake.
3. On cooling add ADM vanilla fudge icing with a splash of Kirsch.
4. Paddle and spike to give a snowy effect. Cut into slices.

## CHOCOLATE AND BLACK CHERRY WHIRLS

1. Mix to normal recipe and then bake the base mix into greased Darrol /Madeleine moulds.
2. Tip out of moulds and when cooled with a small nozzle and a savoy piping bag inject morello cherry conserve into the centre from the base. Dip in melted dark chocolate.
3. When cooled spin circles with melted milk or white chocolate to give a whirl effect place in cherry pink cases.

## CHOCOLATE AND BLACK CHERRY KIRSCH SLICE

1. Taking a pre baked and cooled chocolate and black cherry cake base. (18x30 sheet)
2. Top with melted ADM chocolate fudge icing with added Kirsch 50g to 3 kg fudge icing or to taste.
3. Once set spin or lattice with melted ADM chocolate fudge icing and cut into slices.
8. Finally top with 1 morello black cherry.