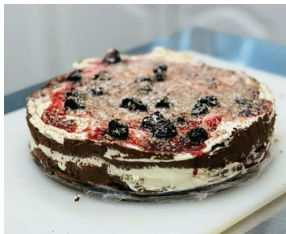


Black Forest Fridge Cake

By Abbeyfield House, Cadogan Gardens, Tunbridge Wells
Abbeyfield South Downs



12 servings



Prep: 40 minutes

Cook: 15 minutes

INGREDIENTS

Vegetable oil, for the tin
300g dark chocolate
400ml double cream
250g full-fat soured cream
80g icing sugar
½ tsp vanilla bean paste
460g jar cherries in kirsch
(available online, or in the baking section of larger supermarkets)
700g bourbon biscuits
50g caster sugar

METHOD

1. Lightly oil a 20 x 25cm springform cake tin, line with cling film, then lightly oil again. Set aside.
2. Whisk together the double cream, soured cream, icing sugar, and vanilla bean paste until soft but spoonable. Transfer half the mixture to a second bowl, then fold in the melted chocolate.
3. Line the bottom of the prepared tin with a layer of bourbon biscuits, then spoon over half the chocolate cream, half the chopped cherries, and half the vanilla cream. Repeat with a second layer of biscuits and the remaining chocolate cream, chopped cherries and vanilla cream. Cover and chill overnight.
4. In a saucepan, combine the caster sugar, remaining cherries and kirsch. Cook over a low heat for about 5 mins, stirring until the sugar has dissolved. Turn up the heat, bring to the boil and continue cooking on a high heat for 8-10 mins, or until the liquid has reduced to a syrupy consistency that coats the back of a spoon. Leave to cool completely.
5. Carefully remove the cake from the tin, and peel away the cling film. Leave at room temperature for 30 mins to soften slightly. Roughly chop the remaining dark chocolate. Spoon the cooled cherries and syrup over the cake, and scatter over the chocolate. Cut into 12 squares to serve. Will keep, covered in the fridge, for up to three days.