

Black Forest Cake

Servings: 12

Ingredients:

2 1/8 cups all-purpose flour	1/2 cup vegetable oil
2 cups white sugar	1 tablespoon vanilla extract
3/4 cup unsweetened cocoa powder	2 (20 ounce) cans pitted sour cherries
1 1/2 teaspoons baking powder	1 cup white sugar
3/4 teaspoon baking soda	1/4 cup cornstarch
3/4 teaspoon salt	1 teaspoon vanilla extract
3 eggs	3 cups heavy whipping cream
1 cup milk	1/3 cup confectioners' sugar



Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch, round, cake pans; cover bottoms with waxed paper.
2. In a large bowl, combine flour, 2 cups sugar, cocoa, baking powder, baking soda, and salt. Add eggs, milk, oil, and 1 tablespoon vanilla; beat until well blended. Pour batter into prepared pans.
3. Bake for 35 minutes, or until wooden toothpick inserted in centers comes out clean. Cool layers in pans on wire racks 10 minutes. Loosen edges, and remove to racks to cool completely.
4. Drain cherries, reserving 1/2 cup juice. Combine reserved juice, cherries, 1 cup sugar and cornstarch in a 2 quart saucepan. Cook over low heat until thickened, stirring constantly. Stir in 1 teaspoon vanilla. Cool before using.
5. Combine whipping cream and confectioner's sugar in a chilled medium bowl. Beat with an electric mixer at high speed until stiff peaks form.
6. With long serrated knife, split each cake layer horizontally in half. Tear one split layer into crumbs; set aside. Reserve 1 1/2 cups Frosting for decorating cake; set aside. Gently brush loose crumbs off top and side of each cake layer with pastry brush or hands. To assemble, place one cake layer on cake plate. Spread with 1 cup frosting; top with 3/4 cup cherry topping. Top with second cake layer; repeat layers of frosting and cherry topping. Top with third cake layer. Frost side of cake. Pat reserved crumbs onto frosting on side of cake. Spoon reserved frosting into pastry bag fitted with star decorator tip. Pipe around top and bottom edges of cake. Spoon remaining cherry topping onto top of cake.

German Apple Cake

Servings: 24

Ingredients:

2 eggs
1 cup vegetable oil
2 cups white sugar
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
4 cups apples - peeled, cored and diced



Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch cake pan.
2. In a mixing bowl; beat oil and eggs with an electric mixer until creamy. Add the sugar and vanilla and beat well.
3. Combine the flour salt, baking soda, and ground cinnamon together in a bowl. Slowly add this mixture to the egg mixture and mix until combined. The batter will be very thick. Fold in the apples by hand using a wooden spoon. Spread batter into the prepared pan.
4. Bake at 350 degrees F (175 degrees C) for 45 minutes or until cake tests done. Let cake cool on a wire rack. Once cake is cool serve with a dusting of confectioners' sugar or with a Cream Cheese Frosting.