

Easy Black Forest Cake www.easy-cake-recipes.com

Ingredients

- 1 cup milk
- 1 tablespoon vinegar
- 1 3/4 cup all-purpose flour
- 2 cups white sugar
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1/2 cup vegetable oil
- 1 cup strong brewed coffee, cold
- 1 teaspoon vanilla extract
- 1 (21-ounce) can cherry pie filling
- 1/2 cup cherry liqueur
- 3 cups whipped cream or topping

Instructions:

- Preheat your oven to 350 degrees F
- Grease and flour two, round 8-inch cake pans
- Make sour milk by combining milk and vinegar. Set aside
- Sift together the flour, sugar, cocoa powder, baking soda, baking powder and salt. Set aside.
- In a large bowl, whisk together the eggs, oil, coffee and vanilla. Stir in the sour milk. Gradually beat in the flour mixture, mixing just until incorporated.
- Pour batter into the prepared pans. Bake for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- Allow cakes to cool before filling.
- Combine the cherry pie filling and cherry liqueur. Spread over one cake layer. Top with whipped cream. Top with second cake layer. Repeat.
- Cake may be frosted with the remaining whipped cream.
- Garnish with grated chocolate.
- Serve and enjoy!