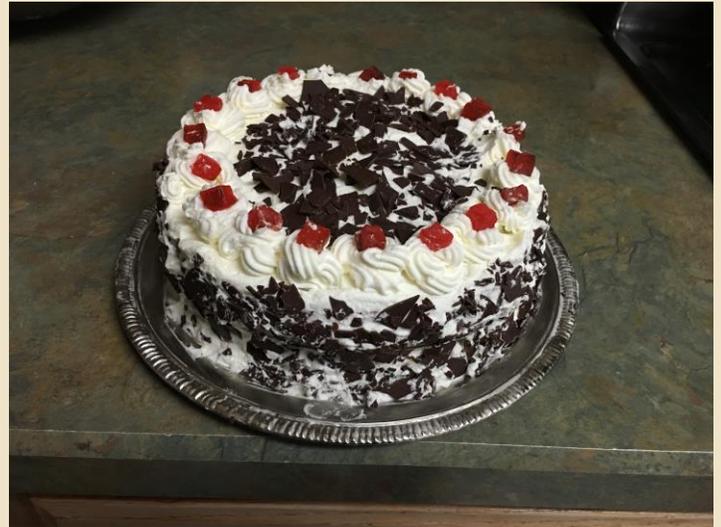

Black forest Cake

<http://www.swaminarayan.nu/>

Ingredients:

2 1/4 cups all-purpose flour
3 teaspoons baking powder
1 1/3 cups granulated sugar
1/2 teaspoon salt
3 tablespoon cocoa powder
1/2 cup butter
1 cup milk
1 teaspoon vanilla extract
2 tablespoon yogurt
Bake at 350 F for 30-35 minutes



Method:

1. Combine the dry ingredients (2 1/4 cups all-purpose flour, 3 teaspoons baking powder, 1 1/3 cups granulated sugar, 3 tablespoon cocoa powder and 1/2 teaspoon salt).
2. Add butter (cut into small cubes) and mix until grainy texture. Then add yogurt and mix until combined well.
3. Add Vanilla and milk and mix well.
4. Cover the bottom of two 9" cake pans with butter paper. Place the mixture in two 9" cake pans. And bake at 350 F for 30-35 minutes or until the toothpick inserted in the center comes out clean.
5. Allow to cool in the pan for 5-10 minutes, remove from pan, and cool completely on a wire wrack. Then place cakes in the refrigerator. Cool cakes are easier to spread icing.

icing: Mix 3 cups of chilled heavy cream with 5 to 6 tbsp sugar and 2tsp vanilla extract with hand mixture. Mix until it thickened like cake icing.

Optional: Make 1/4cup water and 1 tbsp sugar and let the sugar melt fully. Spread this water on the cake before icing. This makes cake moist when you eat.

You can replace Tutti Fruities for cherries to decorate the cake. Also use shredded chocolate to decorate the cake.