

蓮花廚房 The Lotus Kitchen
黑森林櫻桃蛋糕 Black Forest Cake

Provided by Lotus Tan



材料 (Materials)			
高筋麵粉	一杯	AP flour	1 cup
蛋糕麵粉	三分之二杯	Cake flour	2/3 cups
未加過糖的可可粉	三分之一杯	Cocoa powder (unsweetened)	1/3 cups
蘇打粉	一茶匙	Baking soda	1 tsp
鹽	二茶匙	Salt	2 tsps
植物油	四分之一杯	Shortening	¼ cup
白糖	一杯	White sugar	1 cup
蛋	兩個	Eggs	2 pieces
香草精	一茶匙	Vanilla extract	1 tsp
牛奶	一杯半	Milk	1 ½ cups

[第一步 The First Step]

預熱烤箱至 345°F。將三個八吋烤盤底部用植物油抹勻。將麵粉(兩種)、可可粉、蘇打粉及鹽混合均勻備用。將植物油及糖混合打至鬆軟，加入蛋及香草精繼續打至均勻。同時將以上所準備的乾料與牛奶酌量輪流陸續加入，直至全部混合均勻為止。將混合均勻倒入三個八吋烤盤，置於烤箱中烘烤 40 分鐘，取出冷卻。

1. Preheat oven to 345°F. Grease the bottoms of three 8-inch round pans.
2. In a medium mixing bowl, sift together flour, cocoa powder, baking soda, and salt. Set aside.
3. In a large mixing bowl, cream shortening and sugar until light and fluffy; beat in eggs and vanilla.
4. Beat in the dry ingredients (from 2 above), alternating with the milk, until combined.
5. Split batter evenly into the three prepared pans.
6. Bake at 345°F for 40 minutes on the center rack of your oven, set aside to cool completely.

[第二步 The Second Step]

材料 (Materials)			
櫻桃汁	二分之一杯	Cherry juice	½ cup
奶油 (室溫)	二分之一杯	Butter (room temperature)	½ cup
粉糖	三杯半	Powdered sugar	3 ½ cups
鹽	少許	Salt	1 pinch
去核櫻桃 (瀝乾)	一罐半	Pitted Bing cherries (drained)	1 ½ cans

將櫻桃汁淋灑至三個已冷卻的蛋糕層上，放置一旁，令之入味。

將奶油打至鬆軟，加入粉糖及鹽，繼續打至均勻。

將櫻桃瀝乾，與以上之混合材料拌勻。若以上之混合材料太稀，可增加粉糖。

將以上與櫻桃混合的混料，平均分配於三個蛋糕層上，並將三層重疊。

1. Drizzle the cherry juice onto each layer of cake. Set aside to let the flavor set in.
2. In a medium mixing bowl, cream the butter until light and fluffy; add the powdered sugar and salt; beat until smooth.
3. Pat the cherries between 2 sheets of paper towel, then add to the mixture. Beat on low until incorporated. (If the mixture is too thin, add a few spoonfuls of powdered sugar.)
4. Spread first layer of cake with 1/3 of this mixture. Stack another layer on top of this. Repeat spreading with the remaining layers.

[第三步 The Third Step]

將巧克力顆粒置於可耐高溫的碗中備用。將濃奶精置於鍋中攪拌以低溫加熱直到滾沸，然後倒入置巧克力顆粒的碗中，攪拌使巧克力顆粒融化與濃奶精混合均勻，冷卻使之稍微凝結。用攪拌器打至呈淺咖啡色，然後將之塗抹於三層蛋糕的外緣牆壁上。

材料 (Materials)			
巧克力顆粒	九兩	bittersweet chocolate chips	9 oz
濃奶精 cream	一杯	heavy cream	1 cup

1. Place chocolate chips into a heat-resistant bowl. Set aside.
2. In a small saucepan over low heat, slowly stir the cream until it boils.
3. Pour into the chocolate chips' bowl.
4. Stir with a fork until well blended, then let cool until slightly firm.
5. On the lowest setting of an electric mixer, beat the chocolate until it turns a lighter brown.
6. Cover the sides of the cake.

[第四步 The Fourth Step]

材料 (Materials)			
雞尾酒用櫻桃	一罐	Cocktail cherries	1 can
去核櫻桃，瀝乾	半罐	Pitted Bing cherries, drained	½ can

沿著蛋糕頂層的邊緣及中間，將櫻桃相間排放裝飾；將所剩的櫻桃沿著蛋糕底部的周圍排放裝飾即完成。

1. Alternating the Bing and cocktail varieties, arrange a ring of cherries along the border of the chocolate frosting and the cherry filling that is on the top layer.
2. Arrange any leftovers around the bottom edge.