



Mini Black Forest Cakes

Set makes six mini cakes.

Cake

1 Deliciously Simple Cake Mix,
prepare as directed on box

¼ teaspoon almond extract

2 cups (454g) heavy cream

2 teaspoons vanilla extract

Filling

3 cups Cherry Pie Filling

¾ cup water

3 tablespoons (38g) sugar, divided

2 tablespoons (28g) Kirsch or other
cherry liqueur, optional

¾ teaspoon Instant ClearJel

Topping

Mini Chocolate Chips

Cherries, optional

Preheat oven to 350°F. Grease your Bun and Mini Pie Pan.

To make the cakes: Divide prepared batter among the wells of the pan; it should be about ½" below the rims. Bake for 38 to 40 minutes, until a cake tester inserted in center comes out clean. Remove from oven and cool for 15 minutes before turning cakes out to cool completely on a rack.

To make the filling: In medium saucepan, combine pie filling, water, and 2 tablespoons of the sugar. Heat until warmed through and sugar has dissolved.

Pour mixture through a strainer, reserving cherries and juice separately. Stir Kirsch and almond extract into the juice and set aside to cool.

Whip heavy cream with vanilla until soft peaks form. Combine remaining tablespoon of sugar and Instant ClearJel and add to the cream; beat until stiff peaks form.

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Split the cakes horizontally to make three thin layers. Place the largest layer on a serving plate and brush generously with reserved juice.

Spread a 1/2"-thick layer of whipped cream on the cake layer. Dab a tablespoon of the cherries on the whipped cream and place the center cake layer on top.

Repeat the process of brushing with juice, spreading with whipped cream, and adding cherries twice more, placing the last cake layer on top. You'll have juice left over; it makes an excellent sundae sauce.

Spread the top cake layer with the remaining whipped cream and sprinkle generously with Mini Chocolate Chips. Top with cherries, if desired. Refrigerate until ready to serve

