

Black Forest Cherry Torte (serves 10)

Ingredients:

German Chocolate Cake Box Mix.
1 can Whole Sweet Dark Cherries
1 Cool Whip Topping
4 oz. Dark Chocolate Shavings
2 tbsl corn starch dissolved in $\frac{1}{2}$ cup of water

Syrup:

$\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup Kirschwasser (Cherry Liquor) (you can use more or less, depending on your preference.)

Directions:

Bake German Chocolate Cake according to directions on box. I baked mine in a loaf pan to get a deep cake. After allowing to cool, cut into three layers.

Drain Cherries and reserve liquid. Heat liquid until it starts to boil and add dissolved cornstarch. Stir in until smooth and liquid has thickened. Return cherries to this mixture and allow to cool. You may wish to retain a few of the cherries for decoration on the finished torte.

Place first layer on the serving plate. Sprinkle with syrup. Add a layer of the cherry/sauce. Add a layer of Cool Whip.

Place second layer on top, sprinkle with the syrup, and repeat the layering process.

Place third layer on top, and sprinkle with the syrup, and then cover entire cake with a "frosting" of the Cool Whip. Sprinkle the Dark Chocolate Shaving on to the Cool Whip. Add reserved Cherries for decoration. Refrigerate until ready to serve.

Bob Harrold