Terri's Black Forest Cake

Supplies:

Compressed Sponge
White Caulking
Cherries (painted Yellow Mustard Seeds)
Ruby Red Gallery Glass
Chocolate Brown Paint
One Brown Crayon



Instructions:

To Make the Black Forest Cake from a Compressed Sponge you cut a 3/4" circle from the sponge.

Add dark brown paint to the container that you will be adding water to, for expanding your sponge. Make expand. Look at the colour if it is not dark enough squeeze it out and add another drop of paint. Repeat.

Set your sponge aside to dry fully. Once the sponge is dry, stand it on its side and cut it in half using a Single Razor. I also cut my Slice out at this point. Look at the inside cuts where it will so and if it is not dark brown enough add a little paint on a brush and darken it a little till you get the look you like. The following information is to be done for the SLICE as well.

Now you are ready to FROST, using the DAP Caulking and add a layer to the Bottom Layer of your cake. Add in a few cherries (painted Yellow mustard seeds) and then frost the underside of you top layer and put them together and let dry (about 15 mins). Now you are going to just frost the top, with a Skim coat, just enough to seal the sponge. Now with a toothpick add frosting to the Top Edge of the cake in a tiny figure eight pattern. This will give the appearance of swirls.

Now you take a Chocolate Brown Crayon and grate it on the fine side of your Grater (or a nutmeg grater) and make enough chocolate shavings to cover your cakes outer edges of the cake and the slice. Frost the edges of the cake using the DAP Caulking (holding the top and bottom). Once fully covered and while still wet roll into the Chocolate Shavings. Let dry.

To the center you will add a very thin layer of Ruby Red Gallery Glass and more Cherries, top of with more Ruby Red Gallery glass. Let dry about 20 minutes. There you have it, completed cakes. The variations on this recipes are only limited by your imagination.

Note: This instructional is for personal use ONLY! Please do not use it to sell for personal profit. As the author I want to be asked for my consent prior to posting this or any other of my instructions on any websites, message boards, newsletters, or any other public arena. Thank You!

Terri Coleman © - Copyright 2003