



Quick Black Forest Cake

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This easy Black Forest cake made with cherry pie filling and devils food cake mix is delicious and moist Serve cake asis or with whipped cream and a cherry

Ingredients

— - 1 (15.25 ounce) package devil's food cake mix with pudding - 1 (21 ounce) can cherry pie filling - 1 cup semisweet chocolate chips - 3 large eggs - 1 tablespoon almond extract - 1/2 cup semisweet chocolate chips - 2 tablespoons milk - 1 tablespoon unsalted butter - 1/2 cup confectioners sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan. Make the cake: Stir cake mix
2. pie filling
3. chocolate chips
4. eggs
5. and almond extract together in a mixing bowl until just combined. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted in the center comes out clean
6. 45 to 50 minutes. Remove from the oven and let cool completely
7. about 30 minutes. Meanwhile
8. make the glaze: Heat chocolate chips
9. milk
10. and butter in a saucepan over medium-high heat
11. stirring occasionally
12. until chocolate melts and mixture is well combined. Stir in confectioners' sugar. Spread glaze over cooled cake. Editor's Note: If making a 10-inch Bundt cake
13. add about 10 minutes to the bake time.