

Black Forest Cake

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Servings: 6



“The cake is a traditional German dessert. When my daughter went to Germany on a backpacking trip, she said the streets were lined with pastry shops.” —Patricia Rutherford, Winchester, Illinois

Ingredients

1 package (9 ounces) chocolate cake mix
½ cup water
1 egg
1 package (3 ounces) cream cheese, softened
2 tablespoons sugar
1 carton (8 ounces) cool whip, thawed
1 can (21 ounces) cherry pie filling

Cooking Method

In a small mixing bowl, beat the cake mix, water and egg on medium speed for 3-4 minutes.

Greased 9-in. springform pan; place pan on a baking sheet.

1. Pour mixture into the pan.
2. Bake at 350°F for 23-25 minutes or until cake springs back when lightly touched.
3. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and sugar until fluffy.

- Fold in whipped topping.

Spread pie filling over cake.

1. Top with cream cheese mixture.
2. Cover and refrigerate for 4 hours.

After 4 or more hours, take pie from refrigerator and remove sides of pan.

Cut pie and serve.