

# BLACK CHERRY TORTE WITH WHIPPED CREAM



## Ingredients

- 1 box chocolate cake mix plus ingredients
- Strong brewed coffee, as needed
- Buttermilk, as needed
- 4 cups heavy whipping cream
- 3/4 cup powdered sugar
- 1 tsp almond extract
- 1 jar HERO Black Cherry Fruit Spread
- Chocolate shavings, for garnish



## Preparation

For the cake: Make the cake according to the package instructions, but substitute half of the water with coffee, and the other half with buttermilk (most likely it will call for 1 cup total of water). Bake in two 8-inch round cake pans according to package instructions. Let the cakes cool completely.

For the cream: Using an electric mixer, beat the cream, sugar and almond extract together in a cold, metal bowl until very, very stiff peaks form.

To assemble: When fully cooled, use a serrated knife to cut the cakes in half horizontally. Spread bottom layer of cake with whipped cream (about 1/4 inch thick), and top with heaping teaspoons of fruit spread. Swirl fruit spread with a spatula on top of whipped cream. Repeat with second and third layers. Top the cake with whipped cream and chocolate shavings.

YIELD: 8 servings