

# Black Forest Gateau Cake

## (Dairy & Gluten Free)

**Serves 10-12**

**Hands-on Time 30 minutes (plus cooling)**

**Baking Time 35 minutes**

### Ingredients

- Oil for greasing (e.g., sunflower or vegetable)
- 2 tins pitted black cherries in light syrup (approx. 425g undrained each)
- 115g caster sugar (plus 1 tbsp and 1 tsp)
- 3 medium eggs
- 1 tsp almond extract
- 100g ground almonds
- 40g cocoa powder (plus 4 tbsp)
- Pinch of fine salt
- 1 tsp lemon juice (concentrate is fine)
- 1 tsp cornflour
- 1 ripe avocado
- Up to 100g icing sugar

### Equipment

- Scissors
- Baking parchment
- 20cm fixed or push-bottom cake tin
- 2 bowls
- Saucepan
- Kitchen paper
- Mini chopper or blender
- 2 mixing bowls
- Electric whisk
- Spatula
- Spoon
- Wire rack
- Knife

### Method

#### 1. Preheat the oven

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line the cake tin with parchment and grease with oil.

#### 2. Prepare the cherries

- Drain the cherries, reserving the syrup. Pat the cherries dry with kitchen paper.
- Divide the cherries: 100g in a saucepan, 100g in a mini chopper/blender, and the rest in a bowl.
- Pulse the cherries in the mini chopper/blender until smooth.

#### 3. Make the cake batter

- Separate the eggs into two mixing bowls.
- Beat the egg yolks with the blended cherries and 65g caster sugar until thick and pale.
- Whisk the egg whites until foamy, then gradually add 50g caster sugar until stiff peaks form.
- Fold the almond extract, ground almonds, 40g cocoa, and a pinch of salt into the egg yolk mixture.

- Gently fold in the egg whites in two batches until no streaks remain.

#### **4. Assemble the cake**

- Toss the remaining cherries with 2 tbsp cocoa and 1 tbsp caster sugar. Spread them in the cake tin.
- Pour the cake batter over the cherries and smooth the top.
- Bake on the middle shelf for 35 minutes.

#### **5. Make the cherry jam**

- Combine 4 tbsp cherry syrup, lemon juice, and cornflour in the saucepan with the reserved cherries.
- Cook over medium-high heat, stirring and breaking up the cherries, until thickened. Set aside.

#### **6. Cool the cake**

- Let the cake cool in the tin for 15 minutes, then turn it out onto a wire rack to cool completely.

#### **7. Make the avocado icing**

- Blend the avocado flesh until creamy.
- Add 2 tbsp cocoa, a pinch of salt, and half the avocado's weight in icing sugar. Beat until smooth.

#### **8. Decorate and serve**

- Spread the avocado icing over the cooled cake.
- Top with the cherry jam and serve.

Enjoy!