

Easy Gluten Free Black Forest Cake Recipe

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Prep. time : 20 minutes

Cook time : 10 minutes

Ready in 30 minutes plus cooling

Level : Basic

Ingredients:

Gluten Free Chocolate Sponge Cake:

- Almond flour 80g (2.8oz)
- Powdered sugar 55g (2oz)
- Corn starch 40g (1.4oz)
- Cocoa powder 15g (0.5oz)
- Baking powder 2g (0.5Tsp)
- Milk 90g (3.2oz)
- Vegetable oil 30g (1oz)

White Chocolate Mousse:

- White chocolate 75g (2.6oz)
- Milk 75g (2.6oz)
- Gelatin 6g (3.5 sheets)
- Cream 35% 285g (10oz)

Cherry Jelly:

- Cherry puree 300g (10.6oz)
- Sugar 55g (2oz)
- Gelatin 6g (3.5 sheets)

White Chocolate Whipped Ganache:

- White chocolate 70g (2.5oz)
- Gelatin 3g (1.5 sheets)
- Cream (35%) 250g (8.8oz)

Decoration:

- Fresh Cherries
- Dark chocolate shavings

Directions

1. To make chocolate sponge cake put corn starch, almond flour, powdered sugar, cocoa powder, and baking powder into a bowl and stir well with a whisk. Add cold milk and vegetable oil and mix with a whisk until the mixture becomes uniform. Pour the mixture into a 30cmx30cm (12"x12") pan lined with parchment paper and spread it using a small spatula. Tap the mold against the counter to distribute the batter evenly and bake it at 180°C (350°F) for about 10 minutes. Then leave it to cool down. When the cake cools down brush it with Kirsch liqueur. Instead of liqueur you can use simple syrup.
2. To make white chocolate mousse whisk the cream in a stand mixer fitted with whisk attachment until soft peaks form. Soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Heat milk in the microwave, add soaked gelatin and stir until it melts. Melt white chocolate in the microwave on low heat, add the milk and gelatin mixture into the chocolate and stir well with a spatula. When white chocolate and milk mixture is lukewarm, add it to cream whipped to soft peaks, and stir with a whisk until incorporated. Pour the mousse onto the sponge cake and spread it with a small spatula. Tap the mold against the counter to level the mousse. Then, put it in the freezer to set.
3. To make cherry jelly soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put cherry puree into a measuring cup, add sugar and stir with a whisk. Heat up this mixture in the microwave.

When the puree is hot add soaked gelatin and stir until it melts. Then, leave it to cool down a bit. Pour lukewarm jelly onto frozen white chocolate mousse, and tilt the mold in all directions, to distribute the jelly evenly. If you see air bubbles, you can get rid of them by tapping the mold against the counter. Then, put it back in the freezer to set.

4. When the cake is frozen, make two shallow incisions 10cm (4") apart that you'll use as guidelines, and cut it into three equal parts. Dab the top of the bottom part with cherry jam and place the middle part onto it. Repeat the procedure with the top part.
5. Cut the cake into three 10cmx10cm (4"x4") squares. First trim the edges of each square, and then cut out two 10cmx5cm (4"x2") rectangles.
6. To make white chocolate whipped ganache, soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Place cream into a bowl, add glucose syrup and vanilla powder. Heat this in the microwave. Then, add soaked gelatin and stir until it melts. Put white chocolate into a bowl, and strain hot cream into the chocolate. Blend this with immersion blender until the mixture becomes uniform. Cover the mixture with cling film, and leave it in the fridge overnight.
7. To finish off white chocolate whipped ganache, put it into a bowl of a stand mixer fitted with whisk attachment and mix on medium speed until it becomes pipeable, but it should still be smooth.
8. Put white chocolate whipped ganache into a piping bag fitted with small St. Honoré tip, and pipe a wavy pattern onto the cake. Decorate it with some dark chocolate shavings. Finish it with the cherry on the top.
9. There, your delicious and easy gluten free Black Forest cake is done! Enjoy!