



Black Forest Cake

Source: Another recipe for which I must thank my years in Tupperware. Your guests will never guess how easy it was to make.

Ingredients

1 double choc cake mix	3 large eggs
1 can cherry pie filling	1 chocolate bar
½ cup sour cream	

Method

You won't find an easier cake to make than this. You simply mix together the cake mix, cherry pie filling and eggs with a mixing spoon. You don't need to worry about removing lumps or using an electric beater. It seems improbable that this would work but I have made dozens and none has ever failed. If you wish to cook this in the microwave, you need either a bundt pan or Tupperware's 3 litre casserole and cone. Even in the oven, I would still recommend a bundt pan. You may wish to use pam on the sides of the pan to prevent sticking. In the microwave, cook for 10 minutes on high power and then check for doneness with a toothpick. If necessary cook for up to two more minutes. In a conventional oven, 35 minutes at 350 should do the trick. Melt the chocolate bar and mix with the sour cream and spread this on the cake as an icing.

Substitutions

You can change the type of fruit and the flavour of cake mix to get wildly different variations. Another favourite is to take apple pie filling and use a spice cake mix. Then use a cream cheese frosting.