

# Cherry & Chocolate Cake

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Preheat oven to 350°F. Grease 2 round 9" cake pans. Line the bottom of the pans with parchment paper.

Boil the kettle.

In a large bowl, whisk together

1 C White sugar  
1 C Brown sugar  
1 3/4 C All-purpose flour  
3/4 C Unsweetened cocoa powder  
1 1/2 t Baking powder  
1 1/2 t Baking soda  
1 t Salt

In a mixing jug, whisk together

2 Eggs  
1 C Milk  
1/2 C Vegetable oil  
2 t Vanilla extract

Add the wet ingredients to the dry. Using a hand held mixer, beat for 2 minutes on medium speed.

Lastly, mix in until just combined.

1 C Boiling water

The batter will be thin. Pour evenly into the prepared pans. Bake until a toothpick inserted into the center of the cake comes out clean, 30 to 35 minutes. Remove the pans from the oven and set them on cooling racks for 20 minutes. Turn each pan upside down onto the rack and lift off the pan. Peel off the parchment and let the cakes cool completely.

Wash and dry  
Remove the stones from 3/4 of the cherries.

900 g/2 lbs Cherries

Whip  
together until soft peaks form.

1 1/2 C Whipping Cream  
1/2 t Sugar

Assemble the cake on the plate you plan to serve it on as this cake is difficult to move. Spread half of the whipping cream on one of the cake layers, spreading it out to the edges so that it will peak out from the middle of the cake. Top with enough stoned cherries to cover the whipping cream. Place the second layer of the cake on

top. Spread the top of the cake with the remaining cream  
and decorate with the remaining cherries. |

Notes:

- Chocolate cake recipe slightly adapted from [allrecipes.com](https://www.allrecipes.com/recipe/11972/one-bowl-chocolate-cake-iii/) (One Bowl Chocolate Cake III).