

# White Forest Cake

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: a 3 tier 6" cake or a 2 tier 8" cake

Total time: 3 hours

Prep time: 15 minutes for making the cake batter, 5 minutes for making the syrup, 20 minutes for making the cherry compote, 15 minutes for making the whipped cream frosting

Baking time: 30 minutes

Chilling times: 1 hour, divided. Several hours if making ahead.

Equipment: stand mixer or electric hand mixer, 3-6" or 2-8" cake pans

## My Prep:

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## Ingredients:

### White Cake:

- Cake flour (not self-rising), preferably unbleached – 2 cups, 250g
- Baking powder – 1 Tsp
- Fine sea salt –  $\frac{1}{2}$  tsp
- Large eggs, at room temperature – 3
- Natural granulated sugar – 1  $\frac{1}{4}$  cup, 255g
- Vegetable oil – 1 cup
- Vanilla extract – 1 Tsp
- Buttermilk – 1  $\frac{1}{4}$  cup
- White chocolate chips -  $\frac{1}{4}$  cup, to be melted

## Steps:

### Making the cake:

Preheat oven to 350°. Prepare your cake pans; 3 - 6" or 2 - 8" cake pans by greasing them with butter or spraying baking spray.

With a large sieve sift over a large bowl the 2 cups of flour, the teaspoon of baking powder and  $\frac{1}{2}$  teaspoon of salt.

Place the 3 eggs and the 1  $\frac{1}{4}$  cup of sugar in a mixing bowl and using the wire attachment whisk in high speed (level #8 in the Kitchen Aid) for 5 minutes.

With the mixer running, start drizzling slowly

### Cherry simple syrup:

- Unsweetened dark cherry juice or Kirsch water - 2 TBSP
- Lemon juice -  $\frac{1}{2}$  TBSP
- Natural granulated sugar -  $\frac{1}{4}$  cup
- Chambord liquor or cherry brandy - 2 to 3 TBSP

### Cherry compote filling:

- Cold water -  $\frac{1}{3}$  cup
- Cornstarch -  $1\frac{1}{2}$  TBSP
- Dark cherries, pitted and halved - 2 cups
- Natural granulated sugar -  $\frac{1}{4}$  cup
- Freshly squeezed lemon juice - 2 TBSP
- Cherry liquor - 1 TBSP

### Whipped Cream Frosting

- Full fat cream cheese (from a block, not the whipped kind), softened - 6 TBSP, 6 oz.
- Confectioner's sugar -  $\frac{3}{4}$  cup, sifted
- Vanilla extract - 1 Tsp
- Heavy cream, very cold -  $1\frac{1}{2}$  cup

the cup of vegetable oil in a thin stream. Mix for 2 minutes. Decrease speed to low (level #1 in the Kitchen Aid) and add the teaspoon of vanilla extract and the  $1\frac{1}{4}$  cup of buttermilk. Stop the mixer.

Melt in the microwave the white chocolate chips. Start by 10 seconds in high power. Stir them until mostly melted. Heat them again for only 5 seconds and keep stirring until they are fully melted (see notes above for more tips on this).

Start the mixer again in the lowest speed and gradually add the flour mixture and mix just until combined. Add melted white chocolate and mix less than 20 seconds. Stop mixer and mix by hand any remaining large streak of dry flour.

Pour batter evenly into cake pans. Arrange pans in the center rack, side by side. Bake for 30 to 35 minutes, until a toothpick comes out clean after you insert it through the center. After a few minutes, invert cake into a plate and back on a rack. Carefully level off your cakes by cutting from side to side the top bumps with a serrated knife. Soak with the cherry syrup. Let them cool down completely.

### Making the cherry simple syrup:

As soon as you take the cakes out of the oven, combine the 2 tablespoons of cherry juice or kirsch water, the  $\frac{1}{2}$  tablespoon of lemon juice and the  $\frac{1}{4}$  cup of sugar in a small sauce pan. Heat in medium low until sugar has dissolved. Cook 1 to 2 minutes, swirling a few times. Remove from heat and add 2 tablespoon of the liquor. Taste and add an extra tablespoon if desired.

Using a pastry brush or small spoon pour the syrup evenly through the already leveled cakes. Let them cool down completely. If not frosting at this moment, wrap your cakes with plastic paper and place them in the fridge until ready for frosting.

My recipe highlights:

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Extra notes:

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Making the cherry filling:

In a small saucepan combine the  $\frac{1}{3}$  cup of cold water with the  $1\frac{1}{2}$  tablespoon of cornstarch and dissolve. Incorporate the 2 cups of pitted and halved cherries, the  $\frac{1}{4}$  cup of natural granulated sugar and the 2 tablespoons of lemon juice. Turn the heat on in medium heat. Let it boil, then cook for 3 to 4 extra minutes, until you see the liquid is thickening. Retire from heat and let it cool for 3 minutes. Add the tablespoon of the liquor and mix. Let it cool down completely. Ideally place in the fridge a few minutes (while you are making the frosting) before filling the cake.

You can make this a day in advance, just let it come to room temperature before filling the cake.

Making the whipped cream frosting:

Place cream cheese in a bowl and using the paddle attachment or the beaters beat until very smooth. Scrape the bottom and inside walls of the bowl a few times to make sure there are no lumps of cream cheese. Add confectioner's sugar and beat until there are no lumps. It should be very smooth. Again, scrape the bottom and wall of the bowl to make sure cream cheese is completely smooth. Add the 1 teaspoon of vanilla extract and mix until combined.

Change paddle or beaters for the whisk attachment.

With the mixer running in the lowest speed, pour the chilled heavy cream in a thin but constant stream over cream cheese mixture (if using an electric hand mixer run it still and pour the cream very near to the whisk). As soon as the cream is added, increase speed to high (level #6) and whisk until frosting looks thick and still peaks form, between 1 to 3 minutes. If it isn't the right consistency after this whisk in 15 to 20 seconds intervals to check the consistency. It is better to be overly cautious and keep whisking more than whisk too much and end up with curdled frosting.

Place frosting in the fridge to set for about 15 minutes (try to not open the fridge during that time). Or cover with plastic paper and store it in the fridge for a couple of days until ready to use.

Assembling the cake:

To assemble the cake, place one of the cakes in a plate. Using a small off-set spatula or a large spoon spread a medium layer of the frosting. Drop some cherry filling on top of different spots of the cake, about 2 to 3 tablespoons total. Try as much as you can to not drag the frosting. The more you divide the filling throughout different spots, the less you'll have to spread. Leave a clear border of about  $\frac{1}{2}$ ". Place a second cake upside down on top and repeat the frosting-filling process. Place the last cake upside down as well. Spread a medium layer of frosting on top.

To work the sides, place some frosting on a spot at the bottom of the cake and spread by swiping up. Place more frosting on a few more spots on the side and swipe up. Now smooth the frosting on the frosted side in one direction as much as you can. This should cover about  $\frac{1}{3}$  of the cake. Repeat this 2 to 3 more times, depending on the size of your cake, until it is completely frosted all around. If there are uncovered spots, use the spatula to paste a bit of frosting and smooth out to even. Leave it like this for a semi-naked cake. For a full frosted cake, chill frosted cake and bowl of frosting for 15 minutes and repeat the process all over until you have the desired thickness.

Chill cake uncovered for at least 15 minutes after finally frosted.

To finish, spread a medium layer of frosting on top as a "bed" and decorate with fresh cherries and raspberries. If using halved strawberries, place them with the skin down so the watery inside doesn't touch the frosting or it will become weepy.

Chill the cake once more, at least 20 minutes. After this, it can be in a cool dry place out of the fridge for a few hours. The more it is chilled the more stable it will be. If you make the whole cake the day before, it will definitely resist a few hours outside the fridge, ideally in a cool dry place over a shadowed area.

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