

Vegan Black Forest Cake

<https://biancazapatka.com/en/vegan-black-forest-cake/>

This heavenly vegan Black Forest cake is incredibly delicious and contains only plant-based ingredients. The recipe is simple and can be made sugar-free and gluten-free. It's a perfect cake for a birthday or as a dessert for a cozy afternoon.

Prep Time: 10 minutes **Cook Time:** 30 minutes **Total time:** 40 minutes **Servings:** 7 pieces

Ingredients

For the chocolate cake: 7 inch (factor for 8 in round is 1.306, factor for 9 in round is 1.653)

(<https://thetoughcookie.com/2015/03/07/use-different-size-cake-pan-round-cake-pans-simplified/>)

- 1 1/3 cup (gluten-free) flour* (175 g); 8 in (228.55 g); 9 in 289.275
- 3 tbsp cornstarch (25 g); 8 in (32.65 g); 9 in 41.325 g
- 1/2 cup raw cane sugar or erythritol (100 g); 8 in (130.6 g); 9 in (165.3 g)
- 5 tbsp cocoa (30 g); 8 in (39.18 g), 9 in (49.59) g
- 1 tsp baking powder; 1 tsp= 4g; 8 in (4.306 g); 9 in (6.612 g)
- 1/2 tsp baking soda = 2.4 g; 8 in (3.1344 g); 9 in (3.9672 g)
- 1 pinch of salt
- 5 tbsp neutral oil (60 ml or 1/4 cup); 8 in (78.36 ml); 9 in (99.18 ml)
- 200 ml sparkling water (or plant-based milk); 8 in (261.2 ml); 9 in (330.6 ml)
- 2 tsp apple cider vinegar; 8 in (2.612 tsp); 9 in (3.306 tsp)

For the cherry compote:

- 12 oz cherries (350 g) canned; 8 in (457.1 g); 9 in (578.55 g)
 - I used Traverse City tart cherries in water purchased from Cherry Republic.
- 1/4 cup raw cane sugar or erythritol (50 g); 8 in (65.3 g); 9 in (82.65 g)
- 3 1/2 tbsp. cornstarch (30 g); 8 in (39.18 g); 9 in (49.59 g)
- 1 cup juice from the cherries (230 ml); 8 in (300.38 ml); 9 in (380.19 ml)
 - I purchased Traverse City tart cherry juice concentrate from Cherry Republic.

For the cream:

- 3 - 4 cans (3 cans for 7 in and 8 in cake, 4 cans for 9 in cake) of coconut milk refrigerated 8 hr – overnight (I used Thai Kitchen brand).
- 4.5 tablespoons maple syrup (3 cans); 6 tablespoons (4 cans)
- 3 packs of cream stabilizer (3 cans); 4 packs (4 cans) (I used Dr. Oetker Whipped Cream Stabilizer [Dr. Oetker Whip It, 0.35-Ounce Package \(Pack of 30\)](#))
- 1.5 tsp vanilla (3 cans); 2 tsp vanilla (4 cans)

For the decoration:

- 7 cherries; 8 in (8 cherries); 9 in (9 cherries)
- 3-4 tbsp grated vegan chocolate

Instructions

Chocolate cake:

1. Preheat the oven to 355°F (180°C) and line the bottom of a 7-inch (8-inch or 9-inch) round baking tin with parchment paper.
2. Mix the flour, corn starch, sugar, cocoa, baking powder and salt in a mixing bowl. Add oil and sparkling water and mix with a whisk to combine. Add the baking soda and apple cider vinegar last. Fill the batter into the baking tin and bake for about 25 minutes, or until a toothpick comes out clean. Allow to cool completely, then cut into 3 equal cake layers.
3. (Optionally, you can divide the batter in 3 baking tins and bake for about 15 minutes.) I divided the cake into 3 x 9 in pans and baked for 20 minutes.

Cherry compote:

1. Drain cherries and collect the juice.
2. Stir 2-3 tbs of the cherry juice with sugar and starch. Bring the remaining cherry juice to a boil in a pot, stir in the starch mixture using a whisk and bring to a boil again while stirring constantly. Then remove from the heat, let cool a bit and gently fold in the cherries.

Cream:

1. Scoop the coconut cream out of each can of refrigerated coconut milk, leaving the liquid behind.
2. Beat cream with electric hand mixer on high speed for 1 minute.
3. Add cream stabilizer, maple syrup, vanilla and continue beating until stiff.
4. Refrigerate for at least an hour until ready to use.

Assemble the cake:

1. Spread half of the cherry compote evenly on the bottom cake layer, then spread over a thin layer of cream. Top with the second cake layer, spread over the remaining compote followed by another cream layer. Top with the third cake layer and frost the top and sides of the cake with remaining cream (save a small portion of the cream for the decoration and fill into a piping bag).

Decoration:

1. Pipe 7 rounds (for 7 in cake, 8 rounds for 8 in cake, 9 rounds for 9 in cake) of cream on the top of the cake and place a cherry over each one. Sprinkle with grated chocolate and refrigerate cake for at least 1 hour-before serving.
2. Enjoy! ☺

Notes

- Instead of all purpose white flour, you could make this cake gluten-free by using a gluten-free flour blend 1:1 (Bob's Red Mill).
- If you like the cake sweeter, you could use a sweetened plant-base cream or add more sugar or erythritol.
- The cake lasts for about 4-5 days in the fridge and is also great for freezing.

