

# Black Forest Pound Cake

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## Servings: 10

*2/3 cup butter, softened*  
*1 1/3 cups granulated sugar*  
*2/3 cup firmly packed dark brown sugar*  
*4 large eggs*  
*1 1/4 teaspoons vanilla extract, divided*  
*1 1/2 cups cake flour*  
*1/2 cup unsweetened cocoa*  
*1/2 teaspoon salt*  
*1/4 teaspoon baking soda*  
*3/4 cup sour cream*  
*3 squares (1 ounce ea) bittersweet baking chocolate, finely chopped*  
*cherry sauce (see recipe for Cherry Sauce II)*  
*1 1/4 cups heavy cream*  
*1 tablespoon granulated sugar*  
*shaved bittersweet chocolate*

Preheat the oven to 325 degrees.

Beat the butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add the granulated sugar and brown sugar, beating until light and fluffy (about 5 minutes). Add the eggs, one at a time, beating just until blended after each addition. Beat in one teaspoon of the vanilla.

In a bowl, whisk together the flour, cocoa, salt and baking soda. Add to the butter mixture alternately with the sour cream, beginning and ending with the flour mixture. Beat at low speed just until blended after each addition. Stir in the chopped chocolate.

Pour the batter into a greased and floured 10-inch round cake pan (with sides that are three inches high).

Bake for 1 hour and 10 minutes to 1 hour and 20 minutes or until a wooden pick inserted in the center comes out clean. Cool in the pan on a wire rack for 15 minutes. Remove from the pan to a wire rack. Cool completely (about 1 hour).

Meanwhile, prepare the Cherry Sauce (see the recipe for Cherry Sauce II).

Place the cake on a serving plate or cake stand. Slowly pour the cherry sauce over the cake.

Beat the heavy cream, the granulated sugar and the remaining 1/4 teaspoon of vanilla at medium-high speed until soft peaks form. Dollop the whipped cream onto the cake and sprinkle with the shaved chocolate.

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Per Serving (excluding unknown items): 354 Calories; 17g Fat (43.2% calories from fat); 6g Protein; 45g Carbohydrate; 1g Dietary Fiber; 133mg Cholesterol; 189mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 2 Other Carbohydrates.