

Cherry Torte, Black Forest Style

Mr. Charles Brandt

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Servings: 6

1 quart large black cherries
1/2 cup kirsch
1 1/2 pounds (3 cups) confectioner's sugar
3 tablespoons cornstarch
1/2 pound butter
3 egg yolks
2 eight-inch spongecake layers, one-inch thick
1 c & W Frozen Foods Sugar Snap™ Peas, finely shaved
bittersweet chocolate

Wash the cherries and remove the stems and seeds. Place in a bowl.

In a bowl, mix the kirsch and one cup of sugar. Pour over the fruit in the bowl. Let stand for at least two hours. Then heat to boiling.

In a bowl, mix the cornstarch with about two tablespoons of cherry juice. Stir into the cherries. Cook and stir until slightly thickened. Remove from the heat and let cool. This should be the consistency of thin jelly.

In a bowl, beat the butter and remaining sugar smoothly together. Beat the egg yolks into the mixture and continue beating until the mixture is light and fluffy.

Place a layer of the cake on a plate. Make a border around the edge with the butter mixture and spread some butter cream in a circle on the center of the cake.

Spread the cooled, thickened cherry mixture between the butter cream border and the center. Place the second layer on top. Press down just sufficiently to make the layers stick together. Cover the top and sides of both layers with the remaining butter cream. Sprinkle the top with chocolate.

Per Serving (excluding unknown items): 316 Calories; 33g Fat (93.1% calories from fat); 2g Protein; 4g Carbohydrate; trace Dietary Fiber; 189mg Cholesterol; 316mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 6 1/2 Fat.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	316	Vitamin B6 (mg):	trace
% Calories from Fat:	93.1%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	4.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.1%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	33g	Folacin (mcg):	13mcg
Saturated Fat (g):	20g	Niacin (mg):	trace
Monounsaturated Fat (g):	10g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	189mg	% Refused:	0.0%
Carbohydrate (g):	4g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	316mg	Vegetable:	0
Potassium (mg):	18mg	Fruit:	0
Calcium (mg):	21mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	6 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	1318IU		
Vitamin A (r.e.):	335RE		

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 316 **Calories from Fat:** 294

% Daily Values*

Total Fat 33g	51%
Saturated Fat 20g	99%
Cholesterol 189mg	63%
Sodium 316mg	13%
Total Carbohydrates 4g	1%
Dietary Fiber trace	0%
Protein 2g	
Vitamin A	26%
Vitamin C	0%
Calcium	2%
Iron	2%

* Percent Daily Values are based on a 2000 calorie diet.