

Easy Black Forest Cake

1 DEVILS FOOD CAKE MIX
EGGS, WATER, OIL (PER DIRECTIONS)
1 CAN CHERRY PIE FILLING
3 CUPS WHIPPING CREAM
1 1/2 CUPS POWDERED SUGAR
3/4 TSP. VANILLA FLAVORING

Prepare cake batter per package directions. Bake in two round cake pans. Cool cake before icing. Trim top mound off both cake layers. Leave this extra cake out until dry enough to crumble.

Whipping cream: Chill mixing bowl & whipping cream in freezer for 10 minutes prior to mixing. Sift powdered sugar. Pour chilled whipping cream into chilled mixing bowl and beat until slightly thick. Add powdered sugar and vanilla and continue beating until thick. DO NOT over beat. Place one cake layer on serving plate - pipe whipping cream around perimeter edge. This keeps cherry filling within a boundary. Put half of filling within this boundary. Place top layer on cake. Pipe and spread whipping cream on sides of cake until smooth. Pipe a top border on cake. Fill top of cake with remaining pie filling. Sprinkle top and bottom borders with chocolate cake crumbs. Pipe circles on top and put a drained stemmed maraschino cherry on each circle. Keep cake refrigerated. Cake is best served cold.