



HELUKABEL®

SHARE
THE
LOVE
COOKBOOK





Welcome to "Share the Love," the inaugural edition of the HELUKABEL Valentine's Day Cookbook, a heartfelt compilation of cherished recipes from the hearts and homes of our HELUKABEL family. In the spirit of Valentine's Day, a time when love is celebrated in its many forms, we present this collection as a testament to the joy and connection that cooking and sharing a meal can bring.

Valentine's Day goes beyond the traditional exchange of cards, flowers, and gifts; it's a perfect opportunity to gather around the table, share delicious food, and create lasting memories with those we hold dear. With this in mind, we reached out to our employees to contribute their most beloved recipes for this special day—be it a romantic dinner for two, a sweet treat to end the night, or a family favorite that brings warmth and comfort.

"Share the Love" is more than just a cookbook; it's a celebration of the diversity, creativity, and warmth that define our HELUKABEL community. Within these pages, you'll find a rich tapestry of recipes ranging from sophisticated entrees to homey comfort foods and decadent desserts. These recipes are not merely a set of instructions; they are an invitation to forge new traditions, to laugh, to love, and to enjoy the beauty of sharing a meal.

We encourage you to dive in, and explore these recipes, and let them inspire you—whether you're cooking for a loved one, gathering with family, or indulging yourself. May these dishes inspire new traditions, foster joy, and bring us closer to those we love.

We hope that "Share the Love: The HELUKABEL Valentine's Day Cookbook" adds a dash of sweetness and a sprinkle of connection to your Valentine's Day celebrations. Let it serve as a reminder that at the heart of love is the simple act of sharing—sharing moments, sharing meals, and sharing our lives.

Happy Cooking, and Happy Valentine's Day!

With love,

The HELUKABEL Team



Stuffing

Recipe shared by Charles Bramhall

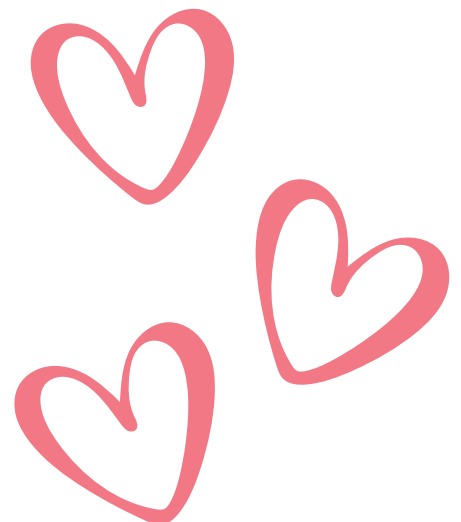


Ingredients

- 1 Herb-seasoned cubed stuffing
- 1 cup diced onion
- 1 cup diced carrots
- 1 cup diced celery
- 2 cups chicken or vegetable broth
- 1 tablespoon sage seasoning
- 1 tablespoon poultry seasoning
- 1 teaspoon rosemary
- 1 teaspoon thyme
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 1/2 teaspoon garlic powder
- 1/2 butter

Instruction

- Melt butter in pan, add veggies and half of seasoning, cook until soft
- Add broth and remaining seasonings, bring to a boil
- Remove from heat add stuffing cubes
- taste, add more seasoning if needed





Cheddar and Bacon Pinwheels



Recipe shared by John Lassandrello

Ingredients

- 8 slices bacon
- 6 ounces cream cheese, at room temperature
- 6 scallions, green part only, thinly sliced
- Kosher salt and freshly ground black pepper
- 2 sheets frozen puff pastry (from a 17.3-ounce package), thawed
- All-purpose flour, for dusting
- 4 ounces Cheddar, grated
- 1 large egg

Instruction

1. Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment paper.
2. Cook the bacon in a large skillet over medium-high heat until crispy, 5 to 8 minutes. Remove to a paper towel-lined plate to drain and allow to cool slightly, then finely chop. Set aside.
3. In a small bowl, stir together the cream cheese and scallions. Season with salt and pepper.
4. Unfold the pastry sheets on a lightly floured work surface. Lightly roll each piece of pastry into a 10-inch square. Spread the cream cheese mixture over the entire surface of each piece of pastry, leaving a slight border around the edges. Sprinkle the Cheddar and bacon in an even layer over the top of the cream cheese mixture. Tightly roll each pastry sheet into a log (jelly roll style), then pinch the seam closed and place seam-side down on the work surface.
5. Using a sharp knife, cut both logs crosswise into 12 pinwheels each, approximately 1 inch thick. Transfer 12 pinwheels to each prepared baking sheet, spiral-side up. In a small bowl, whisk the egg and 1 tablespoon water until combined to make an egg wash. Brush the tops and sides of the pinwheels with the egg wash.
6. Bake the pinwheels until puffed and golden, 25 to 30 minutes. Serve warm.





Brown Sugar Bacon Wrapped Smokies

Recipe shared by Korie Ebner

Ingredients

- 1 Package of Bacon
- 1 Package of Mini Smokies
- ½ cup Brown Sugar
- ¼ teaspoon cayenne pepper or to taste
- Toothpicks

Instruction

- Preheat oven to 425°F. Line a baking pan with foil.
- Cut Bacon into thirds. Wrap 1 piece of bacon around each mini smokie and secure with a toothpick.
- Combine cayenne pepper and brown sugar and roll each smokie in the mixture. (Note: They can be frozen at this point)
- Place on prepared pans and bake for 10 minutes.
- Flip smokies and cook an additional 10 minutes or until bacon is crispy. (Add an extra 5 minutes if baking from frozen)





Porcupine Meatballs

Recipe shared by Rik Neu

Instruction

1. Gather all ingredients.
2. Mix ground beef, rice, water, onion, salt, celery salt, garlic powder, and black pepper thoroughly in a bowl until well combined. Roll mixture into 12 meatballs.
3. Heat oil in a large skillet over medium-high heat. Place meatballs into the hot skillet; cook, turning once halfway through cooking, until well browned, about 8 minutes. Drain and discard excess grease.
4. Pour tomato sauce, chicken stock, Worcestershire sauce, and sugar into the skillet; reduce heat to medium-low. Cover and simmer until meatballs are no longer pink in the center and rice is tender, about 45 minutes. Stir in more stock if sauce becomes too dry.

Ingredients

- 1 pound lean ground beef
- ½ cup uncooked long grain white rice
- ½ cup water
- ⅓ cup chopped onion
- 1 teaspoon kosher salt
- ½ teaspoon celery salt
- ⅛ teaspoon garlic powder
- ⅛ teaspoon ground black pepper
- 1 tablespoon canola oil
- 1 (15 ounce) can tomato sauce
- 1 cup low sodium chicken stock,
or more as needed
- 2 teaspoons Worcestershire sauce
- 1 teaspoon granulated sugar





Wurstsalat (Swiss/German Sausage Salad)

Recipe shared by Markus
Dannheim

Ingredients

The Salad

- 9 ounces lyoner sausage, bologna also works
- 6 ounces swiss cheese, optional
- 3-4 baby dill pickles
- 1 small yellow onion
- chopped parsley to garnish, optional

The Dressing

- 3 tablespoons white wine vinegar
- 2 tablespoons neutral-tasting oil
- 2 tablespoons pickle juice
- salt and pepper to taste

Instructions

- Cut the sausage into slices (if it isn't already sliced) and then into thin strips. Cut the swiss cheese and the baby dill pickles into thin strips as well. Place everything into a large mixing bowl.
- Peel the onion and chop it into very small cubes or thin strips and add them to the bowl as well.
- Now prepare the dressing. For that, add the white wine vinegar, oil, pickle juice, salt, and pepper to a small bowl. Mix everything well then pour it over the ingredients in the large bowl.
- Mix everything until the sausage and cheese are evenly coated in the dressing.
- Cover the bowl and place the sausage salad in the fridge for an hour so the flavors can mingle (this makes a big difference in taste, in our opinion!).
- After the hour is up, remove the salad from the fridge, taste it, and add more salt, pepper, and/or vinegar to taste.
- Serve the salad with fresh soft pretzels or crusty bread



Gordon's Smoked Brisket

Recipe shared by
Gordon Post



Ingredients

- Brisket any size
- 1 can of Beer (your preference)
- Apple cider and a sprayer
- Yellow Mustard
- Black pepper
- Beef Rub (your choice you can find in the bbq section)
- Mesquite wood (I use a pellet grill so so mesquite pellets)



Instruction

- Trim the fat cap down to $\frac{1}{4}$ inch and also trim excess fat on both sides while the brisket is still cold
- If you have an injector open your can of beer and inject beer into the brisket it ma take two or three beers depending on size. If you do not have an injector get one!
- Rub yellow mustard on the entire Brisket, this acts as a bonding agent
- Apply your rub generalstly to the brisket
- Have grill or smoker at 225 degrees
- Put Brisket on grill (fat cap down)
- Every 30min spray apple cider on brisket (your working on the bark by doing this)
- Make sure smoke is continuous along the way
- Smoke for 5 hours until the internal temp hits 160 degrees
- Wrap brisket in foil and put into aluminum foil pan (this keeps your grill clean and captures the grease)
- increase temp to 250 degrees for aproximatrly 4-6 hours until the internal temp is 204 degrees (do not rush this part as this is where the rendering is happening)
- When at temp pull the brisket off and let it rest for 20min.
- Cut it across the grain and enjoy (you should have a nice smoke ring and moist and very tender meat)





Shepherd's Pie

Recipe shared by
John Scott

Instructions

1. Peel the potatoes and cut into 1/2-inch dice. Place in a medium saucepan and cover with cold water. Set over high heat, cover and bring to a boil. Once boiling, uncover, decrease the heat to maintain a simmer and cook until tender and easily crushed with tongs, approximately 10 to 15 minutes. Place the half-and-half and butter into a microwave-safe container and heat in the microwave until warmed through, about 35 seconds. Drain the potatoes in a colander and then return to the saucepan. Mash the potatoes and then add the half and half, butter, salt and pepper and continue to mash until smooth. Stir in the yolk until well combined.
2. Preheat the oven to 400 degrees F.
3. While the potatoes are cooking, prepare the filling. Place the canola oil into a 12-inch saute pan and set over medium high heat. Once the oil shimmers, add the onion and carrots and saute just until they begin to take on color, approximately 3 to 4 minutes. Add the garlic and stir to combine. Add the lamb, salt and pepper and cook until browned and cooked through, approximately 3 minutes. Sprinkle the meat with the flour and toss to coat, continuing to cook for another minute. Add the tomato paste, chicken broth, Worcestershire, rosemary, thyme, and stir to combine. Bring to a boil, reduce the heat to low, cover and simmer slowly 10 to 12 minutes or until the sauce is thickened slightly.
4. Add the corn and peas to the lamb mixture and spread evenly into an 11 by 7-inch glass baking dish. Top with the mashed potatoes, starting around the edges to create a seal to prevent the mixture from bubbling up and smooth with a rubber spatula. Place on a parchment lined half sheet pan on the middle rack of the oven and bake for 25 minutes or just until the potatoes begin to brown. Remove to a cooling rack for at least 15 minutes before serving.

Ingredients

- 1 1/2 pounds russet potatoes
- 1/4 cup half-and-half
- 2 ounces unsalted butter
- 3/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 egg yolk
- For the meat filling:
- 2 tablespoons canola oil
- 1 cup chopped onion
- 2 carrots, peeled and diced small
- For the meat filling:
- 2 cloves garlic, minced
- 1 1/2 pounds ground lamb
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons all-purpose flour
- 2 teaspoons tomato paste
- 1 cup chicken broth
- 1 teaspoon Worcestershire sauce
- 2 teaspoons freshly chopped rosemary leaves
- 1 teaspoon freshly chopped thyme leaves
- 1/2 cup fresh or frozen corn kernels
- 1/2 cup fresh or frozen English peas
-



Hamburger Stroganoff

Recipe shared by Kevin Siegel



Ingredients

- 1 lb. lean ground beef
-
- 1 medium onion, chopped
- 2 cloves garlic, finely chopped
- 1 can (10-3/4 oz.) condensed cream of mushroom soup, undiluted (see note below)
- 4 oz. mushrooms, chopped
- 1 cup (8 oz.) sour cream
- Hot cooked wide egg noodles
- Chopped parsley, for garnish (optional)

Instructions

1. Cook beef, onion, and garlic over medium heat until meat is no longer pink; drain.
2. Stir in soup. Simmer uncovered for about 10 minutes.
3. Stir in sour cream and cook until mixture is hot. **DO NOT BOIL!**
4. Serve over cooked noodles. Garnish with parsley, if desired.

To make condensed soup substitute:

1. Melt 2 tbsp. butter in a saucepan.
2. Stir in 3 tbsp. flour and stir until smooth and bubbly. While continuously stirring, add 1/2 cup chicken broth and 1/2 cup milk. Bring to a low boil, continuing to stir until it thickens.
3. Salt and pepper to taste. Use in place of canned cream of "whatever kind" of soup. You can also add herbs, celery or mushrooms.





CHICKEN ENCHILADAS

Recipe shared by
Keith Wilkerson

Ingredients

- Flour tortillas (Small)
- Chicken Fajita breast meat cooked and chopped
- Cream of Chicken Soup 2-3 cans
- Milk or water 3/4 can for each can of soup
- Shredded cheddar cheese
- Sour cream
- Chopped Onion
- Small can Green chilies
- Optional:
- Black olives and jalapeños



Directions

Combine in small bowl, soup, milk, or water set aside. Using another bowl, combine the cooked chopped chicken enough of the soup mixture to make soft mixture, sour cream, onion and green chilies. Grease your glass baking dish and put a small amount of the soup mixture on the bottom of the pan. Warm a tortilla in the microwave for about 25 seconds spread desired amount of meat mixture, small amount of the shredded cheese Roll up and place in pan. Repeat until you have used all of your meat mixture. Pour remaining soup mixture on top cover with cheese, add any of the optional ingredients and bake at 350 until bubbling.



Beef Rouladen

Recipe shared by
Ursula Buol

INGREDIENTS:

- 2 - 3 pounds bottom round, chuck, etc.
- 6 slices lean bacon
- 1 onion, cut into chunks
- 4 garlic dill pickles, sliced
- 3 tablespoons butter
- salt, pepper, cornstarch

INSTRUCTIONS:

1. Cut the meat into pieces, about 2 to 3 inches square and about $\frac{3}{4}$ inch thick.
2. Heat 2 tablespoons butter in large skillet. Brown meat well on all sides. Do not crowd, but do in several batches. Add extra butter if needed.
3. Once meat is browned, add bacon and onion and brown briefly. Slowly add some hot water and gently stir to loosen browned bits at bottom of pan.
4. Return meat to skillet and any meat juices. Add pickle slices and enough water to almost cover meat. Bring to simmer and cover.
5. Simmer for 1 to 2 hours (depends on how tender the cut of beef is). Remove bacon (it will be soft and unpleasant to eat).
6. To thicken gravy, combine 2 to 3 tablespoons cornstarch in a little cold water. Stir into cooking liquid until slightly thickened.
7. Season gravy to taste with salt and freshly ground pepper.

Great served with Potato Dumplings and Red Cabbage!





Slow-Cooker Sweet Potato Casserole

Recipe shared by Tim Bruske

Ingredients

- 3/4 cup packed brown sugar
- 2 tablespoons butter
- 1 tablespoon pumpkin pie spice
- 1 teaspoon salt
- 1 tablespoon water
- 1 tablespoon vanilla
- 3 1/2lb sweet potatoes, peeled and diced into 1/2-inch cubes
- 2 cups miniature marshmallows



Directions

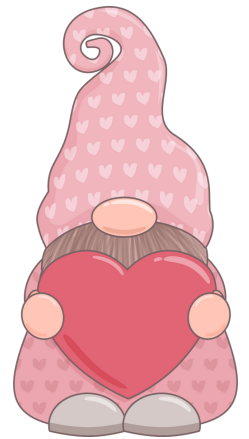
- 1
 - Spray oval 5-quart slow cooker with cooking spray.
- 2
 - In large microwavable bowl, mix brown sugar, butter, pumpkin pie spice, salt and water. Microwave uncovered on High 1 1/2 minutes, stirring once. Stir in vanilla. Add sweet potatoes; stir to coat thoroughly.
- 3
 - Pour mixture into slow cooker. Cover; cook on High heat setting 3 1/2 to 4 hours or until fork tender. Reduce to Warm heat setting until ready to serve.
- 4
 - Stir mixture; top with marshmallows, and cover 1 to 2 minutes or until marshmallows melt slightly.

Chicken Pot Pie

Recipe shared by
Dionne Walker

Ingredients

- 1 pound skinless, boneless chicken breast halves - cubed
- 1 cup sliced carrots
- 1 cup frozen green peas
- ½ cup sliced celery
- ⅓ cup butter
- ⅓ cup chopped onion
- ⅓ cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon celery seed
- 1 ¾ cups chicken broth
- ⅔ cup milk
- 2 (9 inch) unbaked pie crusts



Directions

Step 1

Gather all ingredients and preheat the oven to 425 degrees F (220 degrees C.)

Step 2

Combine chicken, carrots, peas, and celery in a saucepan; add water to cover and bring to a boil. Boil for 15 minutes, then remove from the heat and drain.

Step 3

While the chicken is cooking, melt butter in another saucepan over medium heat. Add onion and cook until soft and translucent, 5 to 7 minutes. Stir in flour, salt, pepper, and celery seed

Step 4

Slowly stir in chicken broth and milk.

Step 5

Reduce heat to medium-low and simmer until thick, 5 to 10 minutes. Remove from heat and set aside.

Step 6

Place chicken and vegetables in the bottom pie crust. Pour hot liquid mixture over top.

Step 7

Cover with top crust, seal the edges, and cut away any excess dough. Make several small slits in the top crust to allow steam to escape.

Step 8

Bake in the preheated oven until pastry is golden brown and filling is bubbly, 30 to 35 minutes. Cool for 10 minutes before serving.

Step 9

Serve immediately and enjoy!

SUNDAY MORNING

CREPES

Recipe shared
by Amy Gebhard



Ingredients

- 4 Eggs
- ½ cups Butter
(Melted, Plus More For
Cooking Crepes)
- ⅓ cups Sugar
- 1 cup Whole Milk
- ¼ cups Water
- 1 teaspoon Vanilla
- ¼ teaspoons Salt
- 1 cup Flour

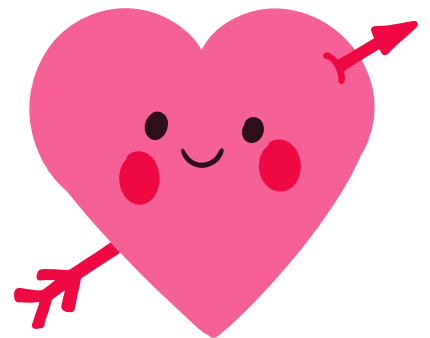
Instructions

Blend all ingredients except flour
Sprinkle in flour until incorporated
Refrigerate for 1-2 hours

Heat butter in skillet
Pour ½ cup of batter in 8-inch non-stick pan
Coat bottom of the pan with a thin layer, flip when lightly brown

We serve with fresh fruit and brown sugar. Nutella. Powdered sugar and
lemon juice.

Fill with whatever you'd like!



Jalapeno Cream Cheese Burgers

Recipe shared by
Vincente Banuelos



Ingredients

- 2 Jalapenos, chopped (Seed them if you don't want them too spicy.)
- 8 oz cream cheese
- 1/4 c minced onion
- 1 T mayonnaise
- 1/2 t garlic powder
- 1/4 t salt or to taste
- Fresh roasted green chiles if desired
- 1 to 1 1/2 lbs of ground meat such as beef, turkey or chicken
- I use brioche buns but this is your choice.

Instructions

Using an immersion blender, cream the cream cheese until light and fluffy. Stir in rest of ingredients and set aside until ready to use.

Prepare your burgers as you wish. Season them generously with salt, pepper, and garlic powder. Grill to desired temperature. Feel free to throw in some extra chilies with the meat. Sometimes I also grate some jalapeno cheese and hide it in the middle.

I always butter and toast my buns on the grill. Watch carefully so they don't burn. When burgers are just about cooked, place a heaping tablespoon of jalapeno cream cheese on top of burger. Close grill and let heat briefly, then top with bun.

When ready to serve you may serve these with extra chile strips, some pickles, some chili and extra onion. We forego the ketchup and mustard, but that is up to you!





Avgolemono **Chicken Soup** **with Rice**

Recipe shared by
Martin Upperton

Ingredients

- 4 cups homemade chicken stock or low-sodium broth
- Kosher salt
- Freshly ground black pepper
- 2 cups cooked white rice, warmed, divided
- 2 large egg yolks
- 1/4 cup plus 2 tablespoons fresh lemon juice
- 1 rotisserie chicken (1 pound meat pulled from the bones and coarsely shredded)
- 1/4 cup chopped fresh dill

Directions

In a large saucepan, season the stock with salt and pepper and bring to a simmer.

Transfer 1 cup of the hot stock to a blender. Add 1/2 cup of the rice, the egg yolks, and the lemon juice and puree until smooth.

Stir the puree into the simmering stock along with the chicken and the remaining 1 1/2 cups of rice and simmer until thickened slightly, 10 minutes.

Stir in the dill and serve.



Oreo Truffles

Recipe shared by
Candice Andersen



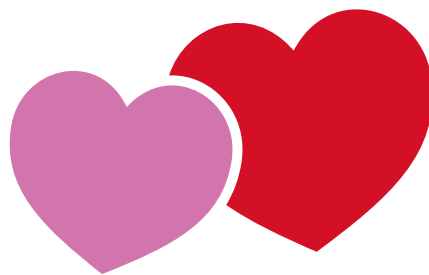
Ingredients

- 1 regular package of Oreos (can be the gluten-free ones also if you are gluten free!)
- 1 (8 ounce) package of cream cheese (softened) or 12 oz package of whipped cream cheese (doesn't need to be softened)
- 2 packages of vanilla almond bark (or vanilla candy coating- found in the baking aisle)

Directions:

1. Finely crush the cookies in a food processor (or put them in a large doubled zip log bag and use a rolling pin to crush or meat mallet).
2. Add the softened cream cheese to the cookie crumbs and mix well.
3. Roll the mixture into small balls and place them on a baking sheet lined with parchment paper. (I like to use a small cookie scoop to get the same amount of mixture to roll out each time, but a teaspoon works too)
4. Freeze the balls for about 30 minutes.
5. Melt the candy coating/almond bark in a microwave or double boiler/ according to instructions on the package
6. Dip the balls in the melted coating and place them back on the baking sheet.- If you want to add any sprinkles, do it at this time while they are still wet from the coating otherwise it won't stick.

Refrigerate the truffles until the chocolate has hardened





BETTER THAN ANYTHING CAKE

Recipe shared by
Evelyn Lorence



Ingredients

- 1 (15.25 ounce) package devil's food cake mix
- 1 ¼ cups water
- ½ cup vegetable oil
- 3 large eggs
- ½ (14 ounce) can sweetened condensed milk
- 8 ounces caramel ice cream topping, divided
- 3 ¼ (1.4 ounce) bars chocolate covered toffee, chopped
- 1 (8 ounce) container frozen whipped topping, thawed

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease the bottom of a 9x13-inch glass pan.
2. Mix cake mix, water, vegetable oil, and eggs in a large bowl with a mixer on medium speed until well combined. Pour into the prepared pan.
3. Bake in the preheated oven until a toothpick inserted in the center comes out clean, 30 to 35 minutes. Cool on a wire rack for 5 minutes. Cut shallow slits across top of cake; make sure not to touch the bottom of the dish.
4. Meanwhile, combine sweetened condensed milk and 6 ounces caramel topping in a saucepan over low heat; stir until smooth. Slowly pour mixture over top of warm cake, letting it soak in. Set aside 1 to 2 tablespoons chopped chocolate toffee for decorating; sprinkle remaining toffee liberally across entire cake.
5. Cool cake completely, then top with whipped topping. Decorate top of cake with the reserved toffee and drizzle with remaining caramel topping.
6. Refrigerate until chilled through and serve right from the pan.



Pistachio Cake

Recipe shared by Brent
McKenna

INGREDIENTS

- For the Cake:
- 1 (18.25-ounce) package yellow cake mix
- 1 (3.4-ounce) package instant pistachio pudding mix
- 4 eggs
- 1 1/2 cups water
- 1/4 cup vegetable oil
- 1/2 teaspoon almond extract
- 7 drops green food coloring
- For the Frosting
- 1 (16-oz) container of Cool Whip
- 1 (3.4-ounce) package instant pistachio pudding mix

INSTRUCTIONS

- For the cake, preheat the oven to 350 degrees Fahrenheit. Grease a 10-inch tube pan with butter and coat with flour. Shake out excess flour.
- In a large bowl, whisk together yellow cake mix and pistachio pudding mix. Form a well in the middle and pour in the eggs, water, oil, almond extract, and food coloring. Beat the ingredients at medium speed for about 2 minutes, or until well-combined.
- Pour the batter into the prepared pan. Bake for 50 to 55 minutes. The cake should spring back when pressed lightly.
- Let the cake cool in the pan for 15 minutes. Flip it over onto a wire rack and let cool completely.
- Meanwhile, prepare the frosting. Whisk together Cool Whip and pistachio pudding mix until smooth and fluffy.
- Frost completely cooled cake with pistachio frosting. Slice and enjoy!



Black Forest Cake (Schwarzwälder Kirschtorte)

Recipe Shared by
David Newton



Instructions (2 pages)

CHOCOLATE SPONGE CAKE LAYERS:

- Oven and cake pans: Preheat oven to 180°C / 350°F (160°C fan). Grease 3 x 20cm (8") cake pans with butter, line with parchment / baking paper.
- Sift dry ingredients: Combine dry ingredients by sifting the cocoa and plain flour into a bowl. Set aside.
- Beat eggs: Beat eggs for 30 seconds on speed 6 of a stand mixer fitted with a whisk attachment, or hand beater.
- Slowly add sugar: With the beater still going, slowly pour the sugar in over 45 seconds, then add the vanilla.
- Beat 7 minutes: Beat for 7 minutes more on speed 8, or until tripled in volume and pale in colour. Don't shortcut this step; this is what makes the cake rise (there's no baking powder used).
- Fold in dry ingredients: Add the flour and cocoa mixture to the batter, folding in with a spatula until just combined (a few streaks of flour remaining is fine). Be gentle here, we don't want to knock out the air bubbles.
- Fold in butter: Add the butter and fold gently through until just combined. Once you can no longer see any flour, stop stirring.
- Fill cake pans: Pour the batter into the three prepared pans. The batter should be fairly thin and pourable.
- Bake: Place into the oven and bake for 25 minutes, until springy to the touch and a skewer inserted into the cake centre comes out clean. (Note 5 regarding shelf placement)
- Cool: Remove from the oven. Cool in the pan for 10 minutes before turning the cakes out onto a rack to cool completely.

CHERRY SYRUP:

- Drain cherries: Drain jar of cherries, reserving liquid.
- Cherry cornflour slurry: Measure out 1/4 cup (60ml) of the reserved cherry juice and mix with the cornflour to make a slurry. Set aside.
- Make cherry syrup: Place a medium pot over medium-low heat. Add the sugar and another 1/3 cup of reserved juice. Bring to a gentle simmer to dissolve the sugar. Stir in the cornflour slurry and bring to a simmer. Cook for 1 minute, stirring, until it thickens into a thin syrup.
- Soak cherries, cool: Remove from the heat and stir in the kirsch. Pour the syrup over the drained cherries and allow to cool completely before using.

Ingredients

CHOCOLATE CAKE:

- 6 large eggs , at room temperature (Note 7)
- 1 tsp vanilla extract
- 1 1/4 cup caster sugar (superfine sugar)
- 1/2 cup dutch processed cocoa powder (or unsweetened regular cocoa powder, Note 1)
- 2/3 cup plain flour (all-purpose flour)
- 150g / 10.5 tbsps unsalted butter , melted and cooled

CHERRY SYRUP:

- 670g / 23.5 oz pitted morello cherries in syrup (sour cherries, in jar or can) , drained and juice reserved (Note 2)
- 1/3 cup kirsch or cherry liqueur (optional – sub with more reserved cherry juice, Note 3)
- 1/2 cup caster sugar (superfine sugar)
- 4 tsp cornflour / cornstarch

DECORATING:

- 4 cups / 1 litre thickened / heavy cream (Note 4)
- 2 tsp vanilla
- 1/3 cup soft icing sugar / powdered sugar (Australia: Not pure icing sugar, Note 5)
- 100g / 3.5 oz dark chocolate / bittersweet chocolate
- 12 maraschino or fresh cherries (for decorating top of cake)

Black Forest Cake CONT. (Schwarzwälder Kirschtorte)



CHOCOLATE CURLS (NOTE 8):

- Melt chocolate: Break up the block of chocolate and place in a microwave-safe bowl. Gently melt in microwave by heating over three 20 second bursts, stirring in between.
- Spread: Pour the melted chocolate over the back of a baking pan and spread out with a spatula as thinly as possible. Refrigerate for 3 – 4 minutes until the centre is just set.
- Scrape curls: Using something with a sharp, straight edge (I use a bench scraper, spatula or the back of a knife also works), hold it at a 45 degree angle and scrape along the tray away from you to create curls. Do a small test patch first. If the chocolate is too hard, the curls may break or flake (leave to soften slightly and try again). If the chocolate is too soft, the curls sag and won't roll (refrigerate more to harden).
- Having problems?? Don't worry! Just scrape to make shavings instead – it still looks amazing!
- Refrigerate: Carefully place curls on a plate and refrigerate until ready to use.

WHIP CREAM:

- Just prior to assembling, place cream, icing sugar and vanilla in a large bowl. Whip into pretty stiff peaks – about 5 minutes on high. Refrigerate until needed.

ASSEMBLING:

- Place one cake layer upside down on a serving platter (or cake decorating turn table, if you're a pro! 😊).
- Brush with cherry syrup: Brush the cake layer with 1/4 cup of the cherry syrup the cherries are soaking in.
- Cream layer: Spread with 1 cup of whipped cream, leaving a 1cm (1/2") border (the weight of the next cake layer gently pressed will push cream to edge).
- Layer cherries: Top the cream with half the cherries (in a single layer), using a slotted spoon to drain well (but don't pat dry, want the cherries juicy!).
- Repeat: Top with another cake layer, brush with 1/4 cup syrup, spread with 1 cup cream, top with remaining cherries, and place 3rd cake layer on top.
- Cover with cream: Reserve 1 1/2 cups whipped cream for piping cream decorations. Spread the remaining cream over the top and side of the cake. Pipe dollops around the edge of top using a large star-tipped nozzle. Top each dollop with a maraschino cherry.
- Chocolate shavings: Pile large chocolate curls in the middle (I stack in a tent shape like building a fire!). Use the smaller broken shavings to coat the base of the sides of the cake (using cold hands, scoop up shavings, press on side).
- Rest 4 hours+: Leave cake in the fridge for at least 4 hours, preferably overnight, to allow flavours to develop and syrup to really soak into the cake.
- Take out of fridge: Remove from fridge 30 minutes prior to serving (but be mindful of cream melting on hot days). Slice and serve proudly!



enjoy

