CHEF’S SECRET RECIPE:

Black Forest Cake

RECIPE MAKES A VERY LARGE, INDULGENT AND DECADENT CAKE OF 28CM AND 6CM IN HEIGHT!

By Michelle Tickle

1. Preheat the oven to 180°C. Line a baking tin with baking paper and grease it with butter.
2. In a bowl, mix the flour, sugar, and salt. In another bowl, beat the egg and butter together.
3. Gradually add the flour mixture to the egg mixture until a smooth batter forms.
4. Pour the batter into the baking tin and smooth the surface.
5. Bake in the preheated oven for 35-40 minutes, or until a skewer inserted into the center of the cake comes out clean.
6. Allow the cake to cool in the tin for 5 minutes before removing it from the tin and transferring it to a wire rack to cool completely.
7. Once cool, spread the filling evenly over the top of the cake and decorate with whipped cream and cherries.

CHOCOLATE BISCUIT RECIPE

1. Preheat the oven to 180°C. Line a baking sheet with baking paper.
2. In a bowl, mix the flour, sugar, and salt with a spoon.
3. In another bowl, beat the egg and butter together.
4. Add the dry ingredients to the wet ingredients and mix until a smooth dough forms.
5. Roll out the dough on a floured surface to about 0.5 cm thick.
6. Cut the dough into the desired shapes and place them on the baking sheet.
7. Bake in the preheated oven for 12-15 minutes, or until the biscuits are golden brown.
8. Allow the biscuits to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.