

CASTLE BLACK FOREST GATEAU



A legendary dessert that has stood the test of time (a hundred generations to be exact). Do you have what it takes to keep it together?

INGREDIENTS

300g butter, softened
400g sugar
6 medium eggs, lightly beaten (if you can't take a beating, this isn't the cake for you)
2 tsp vanilla extract
350g self-raising flour
100g cocoa powder, sifted
90ml milk
350ml double or whipping cream
1 jar black cherry compote or jam
3-4 tbsp (45-60ml) Kirsch
1-2 packs chocolate sticks
Icing sugar, to finish
An absolute load of cold-rolled steel

Feeds 8



DIRECTIONS

Preheat the oven to 180°C (160°C fan assisted/350°F/Gas mark 4). Grease and line a 34cm x 23cm deep rectangular baking tin.

Cream the butter and sugar until pale in colour, light and fluffy. Add the eggs very gradually, beating well between each addition. Stir in the vanilla extract. Combine the flour and cocoa powder, then fold into the mix until blended. Add enough milk to give a dropping consistency and spoon into the prepared tin, smoothing the top and making a slight dip in the centre.

Bake for 45-55 minutes, or until firm to the touch and a knife inserted in the centre comes out clean (like a human sword passing through a White Walker). Cool in the tin for a few minutes, then turn out onto a rack to cool completely while you wait for Stannis to arrive.

Cut about a quarter off one end of the cake. Whip the cream to soft peak stage and spread about half all over the top and sides of the larger piece. Chill while you construct the castle.

Cut the remaining piece of cake in half horizontally and sandwich together again with cream and some of the cherry compote or jam. Chill to firm up. Cut shapes to make the castle as shown, sandwiching them to different heights with more jam and cream and cutting sloping sections for the roofs. Spoon a little Kirsch over the individual 'buildings'. Add chocolate sticks to top the roofs and to form entrances. Dust the buildings with a little sifted icing sugar.

Add a chocolate stick ladder to the 'wall'. Carefully stand the wall on one edge (leaning it against a suitable prop if necessary) and add the castle buildings at the base.

Once cooked and coated, the wall will stand... With me now! Now with me!

