

Traditional German Chocolate Cake Recipe

- from 1909 -

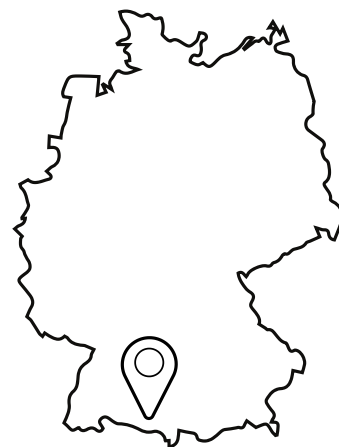


MADAME CHÉRI

————— *Chocolate* —————

A Traditional German Chocolate Cake

With this chocolate cake recipe you conjure up a delicious and traditional German cake - this is ensured by dark chocolate and fruity cherries in the dough. In some families, it is preferred to serve the cherries as a side



This German Chocolate Cake Recipe from 1909 originated in the Lake Constance area in Southern Germany. The picture shows the island Mainau which offers a typical scene of the local landscape

The Traditional German Chocolate Cake

In North America, German Chocolate Cake is mainly a marketing myth following the offer of Sam German's dark chocolate baking mass. It was actively marketed as German Chocolate Cake in the US in 1890. While we know it can be delicious, the real deal is even more so.

In Germany, there have been traditional Chocolate recipes in many regions. We discovered this in 1909 in the Bodensee area in Germany, bordering Switzerland and Austria. It won the "best cake home-made cake" award at the local trade fair in 1909 and quickly became the region's standard.

Usually, this cake is prepared with cherries, but the cherries are often served as a side with vanilla ice crème.

This German cake recipe has three main parts: the cake, the chocolate, and the cherries. Let's go over all three, so you're prepared and confident when you do give this a try. This is it!





Ingredients

Dry Ingredients

- 2 cups of all-purpose flour
- 2 cups of granulated sugar
- ½ cup of unsweetened cocoa powder
- 2 teaspoons of baking soda
- 1 teaspoon of baking powder
- 1 teaspoon of salt
- 1 cup of chopped walnuts
- 1 cup of chocolate crumbs

Fluid Ingredients

- 1 cup of curd
- 1 cup of warm water
- ⅓ of vegetable oil
- 2 large eggs
- 1 ½ teaspoon of vanilla extract
- Cherries for filling or as a side

Cook Time : 45 Mins

Servings : 8-10 Slices

1



Pre-heat oven to 350°F (180°C).

Lightly grease two 9" cake rounds or line the bottom with parchment paper.

2



Grab a mixing bowl to make the cake dough. Make sure to do a quick mix until all of the following ingredients are combined:

3

Dry Ingredients

- 2 cups of all-purpose flour
- 2 cups of granulated sugar
- ½ cup of unsweetened cocoa powder
- 2 teaspoons of baking soda
- 1 teaspoon of baking powder
- 1 teaspoon of salt
- 1 cup of chopped walnuts
- 1 cup of chocolate crumbs



Add the wet ingredients. Mix carefully until there are no more lumps.

4



Fluid Ingredients

- 1 cup of curd
- 1 cup of warm water
- 1/3 of vegetable oil
- 2 large eggs
- cherries for filling



4

Divide the dough between pans. Then, bake for 30-35 minutes in the 350°F oven



Enjoy

5

And get creative for the serving



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