

Black Forest Torte

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (- or) package chocolate cake mix
1 cup (6 ounces) semi-sweet chocolate chips
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1 tablespoon milk
1 (21-ounce) can cherry pie filling
1/2 teaspoon almond extract

Directions

Preheat oven to 350°F. Prepare and bake cake mix as package directs for two 9-inch round layers. Remove from pans; cool thoroughly.

In heavy saucepan, over medium heat, melt chocolate chips with EAGLE BRAND®. Cook and stir until slightly thickened, about 3 to 5 minutes. Stir in 1 tablespoon milk. Cool 10 minutes.

Combine cherry filling and almond extract.

Place 1 cake layer on serving plate, top side up. With sharp knife, remove crust from top of cake layer to within 1/2 inch of edge; top with half the chocolate mixture, then the cherries. Top with second cake layer and remaining chocolate mixture. Garnish as desired. Store leftovers covered in refrigerator.