

# Chocolate Cherry Cake with Molasses Cream Cheese Frosting

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## Chocolate Cherry Cake Ingredients

- 1½ cups sugar
- ½ cup (1 stick) butter
- 2 eggs
- 1 tsp. vanilla
- 1 cup milk
- 1 Tbsp. lemon juice
- ½ cup cocoa powder
- 1 cup boiling water
- 2½ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ½ tsp. salt
- 16 oz. cherries, chopped and drained



## Molasses Cream Cheese Frosting Ingredients

- 12 Tbsp. cream cheese, cold
- 7 Tbsp. unsalted butter, softened
- 3 tsp. vanilla extract
- 6 cups powdered sugar
- 2 Tbsp. molasses
- food coloring of choice (optional)

## Cherry Filling Ingredients

- 8 oz. cherries (fresh or thawed from frozen)
- ¼ cup sugar
- 1½ Tbsp. cornstarch

## Directions

1. Preheat your oven to 350°F. Grease or line two 9" round cake pans with parchment paper.
2. Cream together the butter and sugar until fluffy. Beat in the vanilla extract, then the eggs.
3. In a medium bowl, whisk together the flour, baking soda, baking powder, and salt.
4. Add the lemon juice to the milk to sour it. Add the flour mixture and sour milk alternately to the wet ingredients, beating until well-combined.
5. Mix the cocoa powder and hot water together. Beat it into the cake powder.
6. Divide the cake batter between the two prepared cake pans. Sprinkle half of the chopped cherries into each cake pan and gently fold them into the batter. Bake for 30 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow the cakes to cool for 15 minutes, then run a sharp knife around the edge. Remove the cakes from the pans and cool them completely on a cooling rack.
8. Place the remaining cherries in a medium saucepan and heat them over medium-low heat until they release enough juice to mostly cover themselves.
9. Stir together the sugar and cornstarch. Stir the mixture into the cherries and bring to a boil. Reduce to a simmer and cook the filling until thickened. Cool completely.
10. When the cake and filling are completely cool, prepare the frosting. In a stand mixer, beat together the cream cheese, butter, vanilla extract, and molasses until they are just combined. Add in the powdered sugar ½ cup at a time and beat just until the frosting is smooth. Tint with food coloring if desired.
11. Level the top of one cake and place it on a serving plate.
12. Fill a piping bag or plastic food storage bag with approximately 1 cup of the frosting and snip the corner to make a ½" opening. Pipe a "dam" of frosting around the edge of the bottom cake.
13. Carefully spread the cherry filling inside the frosting ring, draining off any excess liquid. Place the remaining cake on top. Use the remaining frosting to decorate the cake as desired.