

SUPER SAUCY CHERRY POKE CAKE

Serves 12

INGREDIENTS

For the cake:

2 boxes (650g each) chocolate cake mix

For the cherry sauce:

$\frac{3}{4}$ cup water

1 tsp cornflour

3 cups fresh pitted and halved cherries

2 tsp lemon juice

$\frac{3}{4}$ cup granulated sugar

For the topping:

250ml cream

1 tbsp icing sugar

Serving suggestion:

Whole cherries with stalks

Chocolate curls, optional

METHOD

For the cake:

1. Preheat the oven to 180°C.
2. Prepare a 33cmx23cmx5cm sheet tin by greasing and lining the bottom with greaseproof paper.
3. Bake the cake according to the pack instructions.
4. Once ready, remove cake from oven and turn out onto a cooling rack. Using the back of a wooden spoon, poke holes all over the top of the cake halfway to the bottom of the cake.

For the cherry sauce:

1. Mix water and cornflour together in a pot. Add remaining ingredients and stir over a medium-high heat to dissolve the sugar. Bring to the boil, reduce the heat and cook for 10 minutes, stirring often. Cook until saucy, while ensuring the cherries hold their shape. Allow to cool.
2. Spread the thick cherry sauce over the cake while it is still warm, allowing the sauce to fill the holes. Leave the cake to cool completely before topping with the cream.



For the topping:

1. Whisk cream until it forms stiff peaks, then add the sugar and whisk through.
2. Spread whipped cream generously over the top of the cake and garnish with whole fresh cherries and chocolate curls.
3. Slice into generous squares and ENJOY!