## Wine and Sweets

Wine is one of the great and civilized pleasures of the world a symbol of friendship, good living, joy and romance. It is a diversified pleasure that comes in seemingly endless variety, a

versatile pleasure; it's right just about any time.

Wine is a simple pleasure, a product of the earth born out of devotion and hard work. It needs no special ceremonies. It follows

no rigid rules.

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While a few serving suggestions may add immeasurably to your satisfaction, wine asks only to be drunk and, enjoyed.



SCHWARZWALDER KIRSCHTORTE

[Black Cherry Torte] This is a delicious Blackforest cake served with naturally sweet, white Sauternes wines from Bordeaux - a gourmet's delight! 1/2 cup granulated sugar 144 cups sifted cake flour

cup granulated sugar 4 teaspoon baking soda

1 teaspoon salt 1/3 cup cooking oil

cup milk egg yolks

ounces squares unsweetened chocolate, melted and cooled

teaspoon unflavored gelatin tablespoons cold water

cups whipping cream

1/2 cup kirsch or cherry

14 cup toasted, sliced almonds

square semi-sweet chocolate, shaved

Maraschino cherries Cherry Filling Chocolate Buttercream

TO MAKE CAKE:

In small mixing bowl beat egg whites till soft peaks form (tips curl over). Gradually add 1/2 cup sugar, beating until stiff peaks form (tips stand straight). Into large mixer bowl, sift together cake flour, 1 cup sugar, soda and salt. Add oil and 1/2 cup milk. Beat minute at medium speed, scraping bowl often.

Add remaining oil and egg yolk Beat 1 minute. Fold in egg

Pour 1/3 batter into greased and lightly floured 9-inch round cake pan. Set aside.

Add 2 squares cooled, melted chocolate to remaining mixture in bowl; fold until well blended. Pour chocolate batter into two greased and floured 9-inch round cake

Bake all three layers in 350 degree oven for 20 to 25 minutes. Cool in pan 10 minutes. Remove and cool on wire rack.

## CHERRY FILLING

Drain two 16-ounce cans pitted tart red cherries, reserving 2/3 cup juice. In 2-quart saucepan, combine 2/3 cup granulated sugar and 14 cup cornstarch.

Stir in reserved juice. Cook and stir till mixture is thickened and bubbly. Add cherries; cook 2 minutes more. Remove from heat; stir in 1 teaspoon vanilla. Cool

