Black Forest Cake

[Mocha three layer cake](http://mystoryinrecipes.blogspot.com/2013/06/mocha-three-layer-cake.html) (or three layers of your favorite chocolate cake)

1 cup heavy whipping cream

1 Tablespoon corn syrup

pinch of salt

2 cups chocolate chips

6 Tablespoons butter

1 Tablespoon vanilla

3 cups frozen dark cherries

3 Tablespoons sugar

2 Tablespoons water

1 recipe of [sweet vanilla buttercream](http://mystoryinrecipes.blogspot.com/2013/02/white-chocolate-peppermint-cupcakes.html)

Put the cherries, sugar and water in a saucepan.

Bring to a boil.

Cook and stir until thick and syrupy.

 Use an immersion blender to break up the cherries slightly.  Transfer to another bowl to cool.

Heat cream and corn syrup until just boiling.

Pour over chocolate chips and let sit for 3 minutes.

Whisk to blend and stir in room temperature butter, one Tablespoon at a time.  Stir in vanilla.

Allow to cool to spreading consistency.  (I put mine in the frig for 30 minutes.)

Prepare buttercream frosting.

Fold in cooled cherry mixture.

To assemble the cake, start with a cake layer on the cake circle and then a layer of chocolate ganache.

Top with a layer of cherry buttercream.

Repeat cake and ganache and buttercream layers.

Finish with third cake layer on top of cake.

Spread a thin layer of buttercream over entire cake.

Refrigerate 30 minutes.

Spread remaining buttercream on sides of cake and then spread a thick layer of chocolate ganache over the top.