

## No-Bake Berry-Layered Mousse Cake: The Ultimate Summer Dessert

The Stunning No-Bake Berry-Layered Mousse Cake That Demands Attention



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

#### Crust:

1 1/2 cups crushed digestive biscuits (or graham crackers/vanilla wafers)

6 tablespoons unsalted butter, melted

2 tablespoons sugar

#### Cherry Compote Layer:

2 cups fresh cherries, pitted and halved

1/2 cup sugar

2 tablespoons cornstarch

1/4 cup water

#### Cream Cheese Layer:

2 cups cream cheese, softened

1/2 cup powdered sugar

1 teaspoon vanilla extract

#### Strawberry Mousse Layer:

1 1/2 cups fresh strawberries, pureed

1 tablespoon gelatin, dissolved in 3 tablespoons warm water

1 cup whipped cream (store-bought or fresh)

#### Blueberry Mousse Layer:

1 1/2 cups fresh blueberries, pureed

#### Garnish:

Fresh strawberries, halved

Fresh blueberries

Mint leaves

Swaps and Notes:

**Crust Alternatives:** Digestive biscuits are traditional for a light crumb, but graham crackers or vanilla wafers work perfectly too. For a gluten-free crust, use almond flour or a gluten-free cookie blend.

**Berries:** You can swap the berries in the compote and mousses based on what's in season. Raspberries or blackberries would be equally delicious in either layer.

**Gelatin:** Make sure your water is truly warm-not boiling or cold-to ensure the gelatin dissolves completely and smoothly. If you need a vegan option, you can try substituting Agar-Agar, but the texture will be slightly different.

**Whip it Good:** For the whipped cream, make sure it's stiffly whipped before folding it into the fruit and gelatin mixture. This is key to achieving that light, airy mousse consistency.

??? Step-by-Step Directions:

1. Make the Crust:

Stir together the crushed digestive biscuits, melted butter, and sugar in a bowl until everything is well mixed.

Press the mixture firmly into the bottom of a 9-inch springform pan, ensuring it's even and compact.

Chill for about 20 minutes to set.

2. Create the Cherry Compote Layer:

Add the cherries, sugar, cornstarch, and water to a saucepan.

## DIRECTIONS

1. Follow these steps carefully, paying attention to the chilling times for perfectly defined layers.
2. Make the Crust: Stir together the crushed digestive biscuits, melted butter, and sugar in a bowl until everything is well mixed.
3. Press the mixture firmly into the bottom of a 9-inch springform pan, ensuring it's even and compact.
4. Chill for about 20 minutes to set.
5. Create the Cherry Compote Layer: Add the cherries, sugar, cornstarch, and water to a saucepan.
6. Cook over medium heat, stirring occasionally. Let it simmer until it thickens up, which should take around 5 to 8 minutes.
7. Take it off the heat and let it cool slightly until it is just warm.
8. Spread the compote evenly over your chilled crust.
9. Put the pan back in the fridge and chill for another 30 minutes.
10. Prepare the Cream Cheese Layer: In a mixing bowl, beat the softened cream cheese, powdered sugar, and vanilla extract until the mixture is fluffy and completely smooth.
11. Spread this creamy layer evenly over the chilled cherry compote.
12. Let the pan chill for 1 more hour.
13. Mix and Set the Strawberry Mousse: Combine the strawberry puree and the dissolved gelatin. Let it sit for about 5 minutes to bloom slightly.
14. Gently fold in the whipped cream until the mixture is uniform and airy.

15. Spread this mousse mixture over the cream cheese layer, smoothing out the top.
16. Return the cake to the fridge and chill for another hour.
17. Finish with the Blueberry Mousse Layer: Using the same method as the strawberry layer: mix the blueberry puree with the dissolved gelatin, let it rest 5 minutes, then fold in the whipped cream.
18. Pour this blueberry mousse over the strawberry layer, smoothing the top.
19. Chill for at least 2 hours, or until the cake is fully set. I often leave mine overnight.
20. Garnish and Serve: When you're ready to serve, gently release the springform ring.
21. Top the cake with fresh strawberries, blueberries, and a few mint leaves for a fresh, colorful finish. Slice and enjoy!
22. ? Tips for Success: Puree Consistency: When pureeing your berries for the mousse, try to strain the purees through a fine-mesh sieve. This removes seeds and ensures the final mousse is silky smooth.
23. Folding is : Key: The most important step for the mousse is gently folding the whipped cream into the fruit/gelatin mix. If you beat it aggressively, you'll deflate the air and lose the light, fluffy texture. Use a spatula and an upward, circular motion.
24. The : Gelatin Test: If you aren't confident in your gelatin dissolving, place the bowl over a saucepan of simmering water (a double boiler) and stir until it is completely clear, then cool it slightly before mixing with the puree.
25. ? Serving Suggestions and Pairings: This Berry-Layered Mousse Cake is a dessert in itself, but a few pairings can elevate the experience:

## SWAPS & NOTES

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For a gluten-free crust, use almond flour or a gluten-free cookie blend.

**Berries:** You can swap the berries in the compote and mousses based on what's in season.

Raspberries or blackberries would be equally delicious in either layer.

## TIPS FOR SUCCESS

**Puree Consistency:** When pureeing your berries for the mousse, try to strain the purees through a fine-mesh sieve.

This removes seeds and ensures the final mousse is silky smooth.

**Folding is Key:** The most important step for the mousse is gently folding the whipped cream into the fruit/gelatin mix.

If you beat it aggressively, you'll deflate the air and lose the light, fluffy texture.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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