

The Ultimate Layered Gelatin Iced Cake: A Refreshing Showstopper

, I've seen my fair share of decadent desserts, but this



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Sponge Cake:

For the Strawberry Carlota Layer 50:

0g Strawberry Jelly (Gelatin) Powder 1 Liter Hot Water
1/2 Can Canned Peach Wedges: Drained well.
400g Evaporated Milk: Chilled.

For the Orange Charlotte Layer 50:

0g Orange Jelly (Gelatin) Powder 1 Liter Hot Water
400g Evaporated Milk: Chilled.

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Sponge Cake
3. Start by preheating your oven to
4. 180°C (350°F)
5. . In a large bowl, beat the 6 eggs and salt at maximum speed. Gradually add the sugar, beating for about 5 minutes until the mixture is pale, thick, and has reached the "ribbon stage." Fold in the sifted flour and baking powder using gentle, "surround" (folding) movements to keep the air in the batter. Stir in the vanilla.
6. Bake and : Cool
7. Pour the batter onto a baking sheet lined with parchment paper, spreading it evenly. Bake for
8. 15 minutes
9. . Once finished, let it cool completely before carefully cutting it to fit your mold dimensions.
10. Mix the : Gelatin
11. In separate bowls, dilute the strawberry and orange gelatin powders in 1 liter of hot water each.
12. Reserve 1 cup of the clear diluted gelatin from each flavor before mixing the rest with the evaporated milk to create the "carlota" (creamy) layers.
13. Create the : Top Decorative Layer
14. Lightly grease your mold. Pour 2 cups of the clear gelatin into the bottom and arrange your peach wedges artistically. Refrigerate for
15. until set.
16. Layering the : Carlota and Cake

17. Once the clear layer is firm, pour in the strawberry carlota (strawberry gelatin mixed with evaporated milk). Place a layer of sponge cake on top. Refrigerate for another hour.
18. Final : Assembly
19. Add the orange carlota layer, followed by another layer of sponge cake. Finish with any remaining carlota. Cover and refrigerate
20. to ensure all layers are fully bonded.
21. Gently run a pastry spatula around the edges or briefly dip the bottom of the mold in warm water to release. Flip onto a serving platter and enjoy!

SWAPS & NOTES

The Flour: If you only have self-rising flour, you can omit the baking powder and salt.

Fruit Variations: Don't feel limited to peaches!

Sliced strawberries, kiwi, or even canned pineapple (ensure it is canned, as fresh pineapple prevents gelatin from setting) work beautifully.

The Milk: For a richer, more "mousse-like" texture, you can swap half of the evaporated milk for heavy whipping cream.

TIPS FOR SUCCESS

Temperature Matters: Ensure your evaporated milk is very cold before mixing it with the gelatin; this helps create a light, frothy texture.

Patience is a Virtue: Do not rush the chilling stages.

If the gelatin hasn't set enough before you add the cake, the sponge will soak up too much liquid and lose its texture.

Grease the Mold: A very light coating of flavorless oil (like canola) helps the cake slide out perfectly without sticking.

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

Original recipe: <https://chefmaniac.com/the-ultimate-layered-gelatin-iced-cake-a-refreshing-showstopper/>