

Triple Berry Summer Layer Cake Recipe: The Perfect Dessert for Sunny Celebrations

For the Sponge Cake (Makes 3 layers)



OVEN
350°F

TIME
7 min

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INGREDIENTS

For the Sponge Cake (Makes 3 layers) 1½ cups all-purpose flour 1½ tsp baking powder ... tsp salt
4 large eggs (must be room temperature) 1 cup granulated sugar ¾ cup milk (warmed) ... cup unsalted butter (melted) 1 tsp vanilla extract:

For the Whipped Cream Filling:

2 cups heavy whipping cream (keep it very cold!)
powdered sugar 1 tsp vanilla extract

For the Berry Filling:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Sponge Layers
3. Preheat your oven to 350°F (175°C). Grease and line three 6-inch or 8-inch round cake pans with parchment paper.
4. Whip : Eggs:
5. In a large bowl, whisk the eggs and granulated sugar on high speed for 5-7 minutes. The mixture should become pale, thick, and triple in volume.
6. Dry : Ingredients:
7. Sift the flour, baking powder, and salt together. Gently fold this into the egg mixture using a spatula-do not overmix or you will lose the air!
8. Liquid : Ingredients:
9. Whisk together the warm milk, melted butter, and vanilla. Gently fold this into the batter until just combined.
10. Divide the batter evenly between the pans. Bake for 20-25 minutes or until a toothpick comes out clean. Cool completely before slicing.
11. Create the : Berry Filling
12. In a medium saucepan, combine the cherries, blackberries, raspberries, sugar, and lemon juice. Cook over medium heat until the fruit begins to break down and release juices.
13. Stir in the cornstarch slurry. Continue to cook for 1-2 minutes until the mixture thickens into a jam-like consistency.
14. Remove from heat and let it cool completely. This is crucial; warm filling will melt your whipped cream!

15. Whip the : Cream
16. In a chilled bowl, combine the cold heavy cream, powdered sugar, and vanilla.
17. Beat on medium-high speed until stiff peaks form.
18. Assemble the : Masterpiece
19. Base : Layer:
20. Place one cake layer on your serving plate. Spread a generous layer of whipped cream, then add a few spoonfuls of the cooled berry filling in the center.
21. Repeat with the second and third layers.
22. Top the final layer with the remaining whipped cream and pile high with fresh berries and mint.

SWAPS & NOTES

The Fruit: If you can't find fresh cherries, frozen (thawed and drained) will work for the cooked filling, but use fresh for the garnish.

Gluten-Free: You can substitute the all-purpose flour with a 1:1 gluten-free baking blend, though the sponge may be slightly denser.

Dairy-Free: Use a high-fat coconut cream for the whipped filling and a plant-based butter/milk for the sponge.

Pro Tip: Always use room temperature eggs.

TIPS FOR SUCCESS

Don't Rush the Cooling: If the cake layers or the berry filling are even slightly warm, the whipped cream will liquefy and the cake will slide apart.

The Fold Technique: When adding the flour to the eggs, use a "J" motion with your spatula.

This preserves the air bubbles you worked so hard to create.

Stabilizing: If you are making this cake a few hours in advance, consider adding a tablespoon of instant pudding mix or gelatin to the whipped cream to help it hold its shape longer.

