

Light Sponge Summer Berry Layer Cake Slice with Juicy Berry Filling

Summer Berry Layer Cake Slice (Light Sponge + Whipped Cream + Juicy Berries)



OVEN
350°F

TIME
7 min

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INGREDIENTS

For the sponge cake:

1½ cups all-purpose flour

1½ tsp baking powder

... tsp salt

4 large eggs, room temperature

1 cup granulated sugar

¾ cup milk, warm

... cup unsalted butter, melted

1 tsp vanilla extract

For the berry filling:

1½ cups cherries, pitted and halved

1 cup blackberries

¾ cup raspberries

2 tbsp sugar

2 tsp lemon juice

1 tbsp cornstarch

2 tbsp water

For the whipped cream:

2 cups heavy whipping cream, cold

1/3 cup powdered sugar

Garnish (optional but pretty):

Fresh cherries, blackberries, raspberries

Mint leaves and/or a dusting of powdered sugar

DIRECTIONS

1. Prep the pans: Preheat oven to 350°F (175°C). Grease and line three 6-inch or 8-inch round pans.
2. Whip eggs + sugar: Beat eggs and granulated sugar on high for 5-7 minutes until pale, thick, and fluffy (this is key for a light sponge).
3. Fold in dry ingredients: Sift flour, baking powder, and salt. Gently fold into the egg mixture until just combined.
4. Add warm milk mixture: Stir warm milk, melted butter, and vanilla. Carefully fold into batter-stop as soon as it's incorporated.
5. Bake: Divide batter evenly into pans. Bake 20-25 minutes until a toothpick comes out clean. Cool completely.
6. Cook the berries: In a saucepan over medium heat, combine cherries, blackberries, raspberries, sugar, and lemon juice. Cook until juices release.
7. Thicken filling: Mix cornstarch + water into a slurry, stir into berries, and cook 1-2 minutes until thickened. Cool completely.
8. Whip cream: Beat cold heavy cream with powdered sugar and vanilla to stiff peaks.
9. Assemble: Layer cake + whipped cream + spoonfuls of berry filling. Repeat with remaining layers.
10. Finish + garnish: Top with whipped cream and fresh berries. Add mint or powdered sugar if you'd like.

SWAPS & NOTES

Frozen fruit works: If berries aren't in season, use frozen—just cook a minute or two longer to reduce excess liquid.

Make it extra lemony: Add 1 tsp lemon zest to the berry filling.

Stabilized whipped cream option: If you're serving outdoors, fold in 2-3 tbsp mascarpone or use a whipped cream stabilizer.

Pan size: This works in three 6-inch pans for tall slices or three 8-inch pans for a slightly shorter cake.

TIPS FOR SUCCESS

That 5-7 minutes creates structure and lift.

Over-mixing knocks out the air and makes sponge dense.

Cool everything completely before assembling—warm cake melts whipped cream fast.

Chill before slicing: Refrigerate at least 1-2 hours so layers set cleanly.

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

Original recipe: <https://chefmaniac.com/light-sponge-summer-berry-layer-cake-slice-with-juicy-berry-filling/>