

Vanilla Berry Layer Cake - Light Sponge with Fresh Berries and Cream

Vanilla Berry Layer Cake Recipe

OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Vanilla Sponge Cake:

200 g all-purpose flour
2 teaspoons baking powder
... teaspoon salt
4 large eggs
200 g sugar
120 ml warm milk
100 g unsalted butter, melted
1 teaspoon vanilla extract

For the Filling:

150 g berry jam (strawberry, raspberry, or mixed berry)
200 ml heavy cream, whipped to soft peaks

For the Frosting:

250 ml heavy cream, cold
50 g powdered sugar

For Decoration:

Fresh strawberries or mixed berries
Red currants (optional)
Mint leaves
Edible flowers (optional)
Powdered sugar for dusting

DIRECTIONS

1. Prepare the Cake Pans: Preheat your oven to 350°F (175°C).
2. Grease and line two 8-inch round cake pans with parchment paper.
3. Mix the Dry Ingredients: In a bowl, sift together:
4. Flour
5. Baking powder
6. Salt
7. Set aside.
8. Beat the Eggs and Sugar: In a large mixing bowl, beat the eggs and sugar for about 5 minutes until the mixture becomes pale, thick, and fluffy.
9. This step helps create the airy sponge texture.
10. Combine the Batter: Gently fold the dry ingredients into the egg mixture.
11. Add:
12. Melted butter
13. Warm milk
14. Vanilla extract
15. Mix just until combined.
16. Bake the Cake Layers: Divide the batter evenly between the prepared pans.
17. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean.
18. Allow the cakes to cool completely.
19. Prepare the Frosting: In a chilled bowl, whip the heavy cream with powdered sugar and vanilla extract until stiff peaks form.
20. This creates a light and fluffy frosting.
21. Assemble the Cake: Slice the sponge cakes horizontally if you want four layers instead of two.
22. Place the first layer on a serving plate.
23. Spread a layer of berry jam, followed by whipped cream.
24. Repeat the process with the remaining layers.
25. Frost the Cake: Spread whipped cream frosting over the top and sides of the cake.

SWAPS & NOTES

This cake is easy to customize depending on what you have available.

Jam options: Strawberry, raspberry, blueberry, or mixed berry jam all work wonderfully.

Fruit toppings: Fresh strawberries, raspberries, blueberries, and blackberries are perfect choices.

Flour alternative: Cake flour can be used instead of all-purpose flour for an even softer texture.

TIPS FOR SUCCESS

The fluffy egg mixture is key to achieving a light sponge.

Cold cream whips faster and holds its shape better.

Frosting a warm cake can cause the whipped cream to melt.

A short chill helps the layers set and makes slicing easier.

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

Original recipe: <https://chefmaniac.com/vanilla-berry-layer-cake-light-sponge-with-fresh-berries-and-cream/>