

## Beautiful Strawberry and Blueberry Celebration Cake

Strawberry and Blueberry Layer Cake

OVEN  
350°F

TIME  
25 min

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### INGREDIENTS

For the Sponge Cake:

1 ½ cups all-purpose flour

¾ cup granulated sugar

½ cup unsalted butter, softened

4 large eggs

1 teaspoon vanilla extract

1 ½ teaspoons baking powder

... cup milk

Pinch of salt

For the Filling:

1 ... cups heavy cream, chilled

2 tablespoons powdered sugar

200 g fresh strawberries, halved

200 g blueberry jam or compote

For Decoration:

Extra whipped cream for decoration

Fresh strawberries, blueberries, or raspberries

Mint leaves for garnish

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 9-inch cake pans with parchment paper.
3. Cream Butter and Sugar: In a large mixing bowl, beat the softened butter and sugar until the mixture becomes light and fluffy.
4. Add Eggs and Vanilla: Add the eggs one at a time, mixing well after each addition.
5. Stir in the vanilla extract.
6. Combine Dry Ingredients: In a separate bowl, whisk together:
7. Flour
8. Baking powder
9. Salt
10. Gradually fold the dry ingredients into the batter, alternating with the milk.
11. Bake the Cakes: Divide the batter evenly between the prepared pans.
12. Bake for 20-25 minutes until a toothpick inserted into the center comes out clean.
13. Allow the cakes to cool completely before assembling.
14. Make the Whipped Cream: In a chilled bowl, whip the heavy cream with powdered sugar until stiff peaks form.
15. Keep the whipped cream refrigerated until ready to assemble the cake.
16. Assemble the Cake: Place one sponge layer on a serving plate.
17. Spread the blueberry jam evenly across the top.
18. Add a generous layer of whipped cream.
19. Arrange half of the fresh strawberries over the cream.
20. Add the Second Layer: Place the second cake layer on top.
21. Decorate: Decorate with:
22. Whipped cream swirls
23. Fresh berries
24. Mint leaves
25. Edible flowers (optional)

## SWAPS & NOTES

**Jam Options** Blueberry jam pairs beautifully with strawberries, but raspberry or blackberry jam also works well.

**Stabilized Whipped Cream** For longer-lasting whipped cream, add a teaspoon of cornstarch or cream cheese while whipping.

**Berry Variations** Try adding blackberries or raspberries to create a mixed-berry cake.

**Gluten-Free Version** A 1:1 gluten-free flour blend can replace all-purpose flour.

### TIPS FOR SUCCESS

**Cool the cake completely** Warm cake will melt the whipped cream filling.

**Use chilled cream** Cold heavy cream whips faster and holds its structure better.

**Level the cake layers** Trim the tops if needed so the cake stacks evenly.

**Decorate just before serving** Fresh berries look best when added shortly before serving.

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

Original recipe: <https://chefmaniac.com/beautiful-strawberry-and-blueberry-celebration-cake/>