

Jammy Berries and Cream Cake

Poetry & Pies

prep time: 30-35 minutes

bake time: 20-40 minutes (depending on pan size)

total time: 1 hour, 15 minutes (plus cooling time)

servings: 12-16



Ingredients

- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) sea salt
- ¾ cup (170g) unsalted butter*, room temperature
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) light brown sugar
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (240g) whole milk, room temperature
- one batch [raspberry compote](#) (or [homemade](#) or store bought jam of choice)
- 1 ½ cups (360g) heavy whipping cream, cold
- fresh berries to decorate

Instructions

1. Preheat oven to 325F/165C (350F/175C if at high elevation). Lightly butter and flour [two to three 8" or 9"](#) or [three to four 6" cake pans](#) (or use [baking spray](#)). Line with [parchment paper](#) (or use [silicone liners](#)). This cake is ideal with 3-4 layers, so if you only have two pans, plan to cut each layer in half.
2. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.

3. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the sugar and brown sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
4. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the vanilla and oil and mix on medium until well blended.
5. Add half of the flour and mix on low until just barely blended. Add the milk and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended with some flour streaks still visible.
6. Using a rubber spatula, gently fold in sprinkles until evenly mixed in. This will also help mix in the remaining streaks of flour.
7. Pour into your prepared cake pan(s), filling about $\frac{2}{3}$ full (no more than $\frac{3}{4}$ full). Bake for 35-40 minutes (20-25 if using three 6" pans and 25-30 if using 8" or 9" pans), or until a toothpick inserted in the middle cupcake comes out clean. Check early, as climate, elevation, and individual ovens can cause the bake time to vary.
8. Let cake cool in the pan 5-10 minutes, then remove to a wire rack to cool completely.
9. While the cake cools, make the razzleberry compote (or jam of choice). Store bought works as well, but can sometimes be too thick. If using, be sure to stir well or mix a tablespoon of lemon juice into it to help thin it out.
10. When ready to decorate, beat the cold cream with handheld beaters or the whisk attachment of your stand mixer until stiff peaks *just* begin to form. It should just start to lose its shine but not be fully matte.
11. Cut off any domed tops from the cake. If you only used two cake pans, cut each layer in half. This is not necessary but does help prevent the cake from sliding.
12. Spread a thin layer of jam on the bottom layer of cake. It shouldn't be so thin that you can see through it, but also avoid a very thick layer. I did about $\frac{1}{8}$ inch or a little less. Top with a thin layer of the whipped cream (just slightly thicker than the jam layer). If desired, top with some chopped fresh berries. Avoid

adding too many berries or large pieces, as this can cause the cake to split or slide around.

13. Continue stacking cake and filling with jam and whipped cream. Top with one final layer of jam and whipped cream and decorate with fresh berries.

Enjoy!

Keep refrigerated (in an airtight container, if possible) until serving. This cake should be assembled the day it is served. Keep a cut cake fresh by placing a piece of plastic wrap right against the cut sides then covering the entire cake well with more plastic wrap or in an airtight cake holder.

**I highly recommend European style butter! It has less water and makes a richer dessert. If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*