Lemon Layer Cake with Blueberries

czas przygotowania: **70 min**

poziom trudności: **średni**



A delicious lemon layer cake combining soft, moist lemon sponge with a smooth mascarpone cream and juicy blueberries. A layer of blueberry jam adds a fruity sweetness, while fresh blueberries and blackberries provide a beautiful finishing touch. Made with Gellwe Lemon Flavour Cake Mix, this elegant yet easy-to-prepare cake is perfect for birthdays, family gatherings and special occasions.

Składniki

For the lemon cake:

- Gellwe Lemon Flavour Cake Mix – 1 pack
- Butter (at room temperature) – 100 g
- Eggs – 3
- Natural yoghurt – 100 g

For the mascarpone cream:

- Whipping cream (30–36% fat, chilled) – 300 ml
- Mascarpone (chilled) – 250 g
- Icing sugar – 2–3 tbsp
- Gellwe Vanilla Sugar – 2 tsp
- Blueberries – 220 g

For assembly and decoration:

- Blueberry jam or conserve – 4–5 tbsp
- Blackberries (optional) – as desired

Sposób przygotowania