Mini Layer Cakes with Raspberry and Blackberry DUO Jelly

czas przygotowania: **30 min**

poziom trudności: **średni**



Delicious individual no-bake cakes with a crunchy chocolate biscuit base, a light raspberry cream filling and a fruity raspberry and blackberry jelly topping. Finished with fluffy whipped cream, these elegant mini desserts are perfect for special occasions and family gatherings.

Składniki

For the biscuit bases:

- Dark chocolate biscuits – 100 g
- Butter – 50 g

For the raspberry cream:

- Chilled whipping cream (30% fat) – 250 ml
- Icing sugar – 1 tbsp
- Gellwe Food Gelatine – 1 tbsp
- Raspberries – 1 handful

For the topping:

- Gellwe Raspberry & Blackberry DUO Jelly – 1 pack
- Whipping cream (30% fat) – 200 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 1 pack
- Icing sugar – 1 tbsp

Additional equipment:

- Metal dessert rings (7–8 cm diameter) – 5

Sposób przygotowania