Vanilla Layer Cake with Jam and Fresh Fruit

czas przygotowania: **45 min**

poziom trudności: **średni**



A delicious homemade vanilla layer cake with light, fluffy sponge, smooth vanilla cream and a fruity jam filling. The sponge layers are soaked in a delicate lemon and tea syrup, while grated dark chocolate and fresh fruit add the perfect finishing touch. Made with Gellwe Vanilla Cream Mix, this elegant cake is ideal for birthdays, family celebrations and special occasions.

Składniki

For the sponge cake:

- Plain flour – 1 cup
- Sugar – 1 cup
- Large eggs – 4
- Gellwe Baking Powder – 1 tsp

For the vanilla cream:

- Gellwe Vanilla Cream Mix – 1 pack
- Whole milk (3.2% fat) – 300 ml
- Butter – 100 g

For the soaking syrup:

- Strongly brewed tea – ½ cup
- Sugar – 2 tsp
- Lemon juice – from ½ lemon
- Pure alcohol or rum (optional) – 1 tbsp

Additionally:

- Tart fruit jam – 200 g

Sposób przygotowania

- Dark chocolate – 20 g
- Fresh fruit for decoration – as desired