

# *Layer by Layer*

CAKES WORTH EVERY STEP









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# Raspberry & Cream Sponge

*The one that looks effortless and tastes even better*

**SERVES 8 — PREP 30 MIN — BAKE 25 MIN**

There are cakes you make to impress, and cakes you make because you need something beautiful on a Tuesday afternoon. This one works for both. A light vanilla sponge, a generous layer of whipped cream, and enough fresh raspberries to feel like summer regardless of the season.

## Ingredients

For the sponge: 200g plain flour / 200g caster sugar / 200g unsalted butter, softened / 4 large eggs / 2 tsp baking powder / 1 tsp vanilla extract / pinch of salt

For the filling: 400ml double cream / 2 tbsp icing sugar / 1 tsp vanilla extract / 300g fresh raspberries / 100g fresh blackberries

## Method

Preheat the oven to 180°C. Grease and line two 20cm round cake tins. Beat the butter and sugar together until pale and fluffy — at least five minutes. Add the eggs one at a time, beating well after each addition. Fold in the flour, baking powder, and salt until just combined. Divide the batter evenly between the tins and bake for 22 to 25 minutes, until a skewer inserted in the center comes out clean. Leave to cool completely before assembling.

Whip the cream with the icing sugar and vanilla until it holds soft peaks. Place one sponge on a serving board. Spread the cream generously over the surface, leaving a slight border. Scatter half the raspberries over the cream. Place the second sponge on top. Finish with the remaining cream and pile the raspberries and blackberries high. Serve the same day.



# Pink Stripe & Macaron Celebration Cake

*For the days when more is always more*

**SERVES 12 — PREP 1H — BAKE 30 MIN**

This cake does not arrive quietly. Striped buttercream, a white chocolate drizzle, and a crown of pastel macarons — it is a cake that announces itself. Make it for a birthday, an anniversary, or simply because ordinary cakes have had enough airtime.

## Ingredients

For the sponge: 300g plain flour / 300g caster sugar / 300g unsalted butter, softened / 6 large eggs / 3 tsp baking powder / 2 tsp vanilla extract / 3 tbsp whole milk

For the buttercream: 500g unsalted butter, at room temperature / 900g icing sugar, sifted / 3 tbsp whole milk / 1 tsp vanilla extract / pink gel food colouring

For the finish: 150g white chocolate, melted / 12 to 16 store-bought or homemade macarons in pink and yellow / sprinkles

## Method

Preheat the oven to 175°C. Grease and line three 18cm round tins. Make the sponge as per the method above, dividing equally between the three tins. Bake for 28 to 32 minutes. Cool completely.

For the buttercream, beat the butter until very pale — at least 8 minutes. Add the icing sugar in three additions, beating well each time. Add the milk and vanilla. Divide the buttercream in half. Color one half with pink gel food colouring to a soft blush tone. Leave the other half white.

Stack the three sponges with white buttercream between each layer. Apply a thin crumb coat all over and refrigerate for 30 minutes. Using a piping bag with a flat tip, alternate horizontal stripes of pink and white buttercream around the cake. Smooth with a scraper. Refrigerate again for 20 minutes. Drizzle the melted white chocolate around the top edge, letting it drip naturally down the sides. Arrange the macarons on top and finish with sprinkles.



# Funfetti Ice Cream Cone Cake

*The one that makes everyone in the room immediately happy*

**SERVES 14 — PREP 1H — BAKE 35 MIN**

There is a specific kind of joy that sprinkles produce. This cake leans into it completely. Confetti sponge, strawberry buttercream, a pink drizzle that runs in long theatrical drips, and an upturned ice cream cone on top — because why not. This is a cake that does not take itself seriously, and is all the better for it.

## Ingredients

For the funfetti sponge: 350g plain flour / 350g caster sugar / 350g unsalted butter / 7 large eggs / 3 tsp baking powder / 2 tsp vanilla extract / 80g rainbow sprinkles / 4 tbsp whole milk

For the strawberry buttercream: 500g unsalted butter / 900g icing sugar / 4 tbsp freeze-dried strawberry powder / 2 tbsp whole milk / pink gel food colouring

For the finish: 150g white chocolate / pink oil-based food colouring / 3 to 4 ice cream cones / rainbow sprinkles

## Method

Preheat oven to 175˚C. Grease and line three 20cm round tins. Make the sponge batter, folding the sprinkles in at the very last moment to prevent the colors from bleeding. Divide equally and bake for 32 to 36 minutes. Cool completely.

Beat the buttercream until very pale. Add the strawberry powder, milk, and a touch of pink gel colouring. Adjust until the color is a deep, confident pink. Stack the sponges with generous buttercream between each layer. Apply a smooth coat all over and refrigerate for 45 minutes.

Melt the white chocolate and stir in the pink oil-based colouring until you reach a vivid strawberry pink. Allow to cool to a thick but pourable consistency. Pour over the top of the cake, nudging it gently toward the edges so it drips dramatically down the sides. Press sprinkles around the base of the cake immediately. Place one cone upright in the center of the top — secure with a little extra melted chocolate if needed. Arrange the remaining cones on their sides around it. Refrigerate for 30 minutes before serving.



# Triple Chocolate Mousse Cake

*For the serious chocolate lover. No apologies.*

**SERVES 10 — PREP 45 MIN — BAKE 20 MIN — CHILL 4H MINIMUM**
Three layers of chocolate, each a different shade and texture: a dense brownie base, a cloud of milk chocolate mousse, and a dark ganache that sets to a deep, glossy finish. This is not a cake for the indifferent.

## Ingredients

For the brownie base: 150g dark chocolate (70%) / 120g unsalted butter / 200g caster sugar / 3 large eggs / 80g plain flour / 30g cocoa powder
For the milk chocolate mousse: 250g milk chocolate / 500ml double cream / 3 gelatine leaves / 3 tbsp warm water
For the ganache topping: 200g dark chocolate / 200ml double cream / chocolate and white sugar pearls to decorate

## Method

Preheat the oven to 170°C. Melt the dark chocolate and butter together. Whisk in the sugar, then the eggs one at a time. Fold in the flour and cocoa. Pour into a lined 22cm springform tin and bake for 18 to 20 minutes — the center should still have a very slight wobble. Cool completely in the tin.
Soak the gelatine leaves in cold water for five minutes. Melt the milk chocolate gently. Squeeze the gelatine dry and dissolve in the warm water, then stir into the melted chocolate. Whip the cream to soft peaks and fold gently into the chocolate mixture in three additions. Pour over the brownie base and refrigerate for at least three hours until set.
Warm the cream for the ganache until just simmering. Pour over the chopped dark chocolate and stir until smooth. Allow to cool to a pourable consistency. Pour over the mousse layer and tilt the tin gently to spread evenly. Scatter the sugar pearls immediately. Refrigerate for at least one more hour before unmoulding.



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