



### **Easy Mini Party Cakes**

*Layered berry whipped cream mini cakes that come together in minutes*

#### **Apricot Flavored Whipping Cream:**

1/2 cup and 2 Tablespoons heavy cream  
1/3 cup apricot jam

#### **Mini Party Cakes:**

6 fresh raspberries and 4 fresh blueberries  
2 Tablespoons strawberry or raspberry jelly, melted  
4 dessert shells from package  
8 Tablespoons whipped apricot flavored cream, divided

#### **Ganache Topping:**

1 Tablespoon heavy cream  
1/2 oz. dark chocolate pieces

**Garnish Topping:** 1 Tablespoon whipped cream for rosette  
2 fresh raspberries edible flowers, herb leaves

**Prepare Apricot Flavored Whipping Cream:**

In a chilled bowl, beat heavy cream on medium speed until soft peaks form. Gradually add 2-1/2 Tablespoons of the jelly. Beat until combined. Set it aside. Yield: about 1-1/4 cups whipping cream

**Prepare Mini Party Cakes:**

Melt jelly or jam in microwave container on high power for about 15 seconds or melts. Toss raspberries and blueberries to coat with jelly.

**For Each Cake:**

- Spoon 1-1/2 Tablespoons whipped cream into dessert shell center, spreading around the center; place 3 raspberries and 2 blueberries onto whipped cream center. Set it aside.
- Spoon 2 Tablespoons whipped cream onto each center of one dessert shell.
- Place two cake shells together, enclosing the filling.
- Drizzle 1/2 Tablespoon of remaining melted jelly or jam over the center hole on the top of the cake.

**Prepare Ganache Topping:**

In a microwave safe bowl, cook heavy cream and chocolate for 15 seconds or warm. Stir to combine into a chocolate glaze.

**To Serve or Store in the Refrigerator until Serving:**

Spoon 1/2 Tablespoon whipped cream over the jelly; drizzle chocolate glaze over the whipped cream on the cake top. Garnish the top with a jelly coated raspberry, small strawberry, or edible flower. Complete the remaining cake using the same steps.

Yield: 2 mini party cakes

**About the Recipe:** Do you need a quick individual party cake to celebrate a special occasion or person in your life? Since you start with light shell dessert cups, the recipe is super easy and yet can be prepared with the fruits, cream, jelly, or jam you love the best. Don't forget to add party decors, chocolate glaze, and if available an edible flower. Add a candle if it's a birthday. Enjoy making simple celebration cakes!