



Three Layer Stack-Up Cakes

Raspberry and peach jam spirit up these melba sponge mini cakes

1-1/2 cups all-purpose flour
1-1/2 teaspoons baking powder
1/2 teaspoon salt
3 large eggs, room temperature
1-1/2 cups granulated sugar
3/4 cup unsweetened almond milk
3 Tablespoons unsalted butter
2 teaspoons pure vanilla or vanilla bean paste
1 cup whipping cream
1/4 cup peach jam
3/4 cup seedless raspberry jam or puree
Confectioners' sugar as desired

Directions: Line 13x9-inch greased baking pan with parchment paper. Preheat oven to 350 degrees F.

Prepare Cake Batter:

- In a small bowl, stir flour, baking powder, and salt; set aside.
- In a mixing bowl, beat eggs on high speed for about 4 minutes or until thick. Gradually add sugar, beating on medium speed 4 to 5 minutes or light and fluffy. Add flour mixture; beat on low speed just until combined.
- In a small microwave safe container, combine milk and butter; cook 1 microwave on high power for 30 seconds or until butter melts. Remove from microwave, stir in vanilla paste or extract. Add to batter; beat until combined.
- Pour into prepared baking pan evenly. Bake in preheated 350-degree F oven for 30 minutes or tests done with wooden toothpick.
- Cool cake on wire rack for 15 minutes. Remove cake from pan; peel off parchment paper. Place on cooling rack; cover; cool completely, Then I placed it in refrigerator to chill for about 1 hour for easier slicing.

Prepare Fillings:

- In a chilled bowl, beat whipping cream until soft peaks form. Gradually add peach jam; beat until combined; set aside.
- In a microwave safe container, heat raspberry jam for 20 seconds on high power until starting to melt and is smooth. Set it aside.

Slicing the Cake:

- Use a serrated knife, trim cake edges for straight sides. Cut cake lengthwise in half. Cut each half into seven 4-1/4x1-3/4-inch pieces, forming about 14 mini cakes.
- Split each cake piece in half or thirds. We cut them in half, which made thicker layers.

Adding the Fillings:

- Spread a thin layer of jam on the bottom cake layer, top with 1 Tbsp. whipped cream filing; add second cake layer, repeat jelly and whipped cream and finish with a top cake layer. You will most likely have 1 piece left over if you split the cakes in half. We stored them in the refrigerator.
- Before serving, sprinkle the tops with confectioners' sugar.
Yield: 9 (3-layer) stack cakes

Recipe Inspired by: *Better Homes and Gardens*, March 2013

About the Recipe: We used Melba flavors of raspberry and peaches, but you could use any type of jam or jelly. The sponge cake is light and easy to cut. These dessert 3-layer mini cakes are stored in the refrigerator until serving and then sprinkled with a touch of confectioners' sugar sweetness.