



Noreen's Kitchen

Fly Your Colors Torte

Ingredients

1 white cake prepared in a round layers*	1/2 cup blueberry jam
2 cups whipping cream	2 cups fresh strawberries hulled and cut in half
1/4 cup sugar	2 cups fresh blueberries
1 tablespoon vanilla extract	
1/2 cup strawberry jam	

Step by Step Instructions

*NOTE ~ I used a Duncan Hines White Cake mix, prepared according to box directions. I baked mine in a 8 1/2 inch casserole dish in the microwave. Allowed to cool completely at room temp and then sliced in three layers with a bread knife.

Prepare whipped cream by beating cream, vanilla and sugar together until you achieve stiff peaks. Set aside.

Place the first layer of the cake on your plate and spread with strawberry jam.

Arrange a layer of halved strawberries, cut side down on top of the jam.

Place 1 1/2 cups of whipped cream on top of the strawberries and spread evenly.

Place another layer of cake on top of the whipped cream.

Spread the blueberry jam on this layer of cake.

Arrange 1 cup of blueberries over the jam.

Spread 1 1/2 cups of whipped cream on top of the blueberries.

Place the top layer of cake on top of the whipped cream.

Top the cake with another 1 1/2 cups of whipped cream, spreading or piping in a decorative manner.

Arrange strawberries around the edge of the top of the cake.

Fill in the center of the top of the cake with fresh blueberries.

Chill for at least 1 hour before slicing.

This cake serves between 10 and 12.

ENJOY!