7 Layer Cake Recipe

Ingredients:

For the Cake Layers:

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

1 cup unsalted butter, softened

1 1/2 cups granulated sugar

4 large eggs

1 teaspoon vanilla extract

1 cup whole milk

For the Filling and Frosting:

2 cups heavy cream

1/2 cup powdered sugar

1 teaspoon vanilla extract

1 jar (12 ounces) raspberry jam (or your preferred flavor)

1/2 cup chocolate chips, melted (optional, for a chocolate layer)

For Garnish:

Fresh berries (optional)

Chocolate shavings (optional)

Nuts (optional)

Instructions:

For the Cake Layers:

Preheat Oven:

Preheat your oven to 350°F (175°C). Grease and flour seven 9-inch round cake pans. If you don’t have seven pans, you can bake the layers in batches.

Mix Dry Ingredients:

In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.

Cream Butter and Sugar:

In a large bowl, beat the softened butter and granulated sugar together until light and fluffy, about 3-4 minutes.

Add Eggs and Vanilla:

Add the eggs, one at a time, beating well after each addition. Mix in the vanilla extract.

Combine Dry and Wet Ingredients:

Alternately add the flour mixture and milk to the butter mixture, beginning and ending with the flour mixture. Mix just until combined.

Bake the Layers:

Divide the batter evenly among the seven prepared pans. Use a spatula to spread the batter to the edges. Bake for 12-15 minutes, or until a toothpick inserted into the center comes out clean.

Let the cake layers cool in the pans for 10 minutes, then transfer to wire racks to cool completely.

For the Filling and Frosting:

Prepare Whipped Cream:

In a large bowl, beat the heavy cream, powdered sugar, and vanilla extract together until stiff peaks form.

Layer the Cake:

Place one cake layer on a serving plate. Spread a thin layer of raspberry jam on top, followed by a layer of whipped cream. Repeat this process with the remaining cake layers, alternating between raspberry jam and whipped cream. If you want to add a chocolate layer, spread melted chocolate chips on one of the layers.

Frost the Cake:

Spread the remaining whipped cream over the top and sides of the cake.

For Garnish:

Decorate:

Garnish the cake with fresh berries, chocolate shavings, and/or nuts as desired.

Chill:

Refrigerate the cake for at least 1 hour before serving to allow the flavors to meld and the whipped cream to set.

Tips:

Ensure the cake layers are completely cool before layering with jam and whipped cream to prevent the whipped cream from melting.

Use a serrated knife to level the cake layers if necessary, for even stacking.

You can customize the fillings between the layers with other flavors like lemon curd, chocolate ganache, or caramel.

Enjoy your delicious 7 layer cake!

