

mascarpone and caster sugar in a large bowl to loosen, then fold in the cream and mix together until smooth.

**4.** Spoon a third of the cream mixture over one of the cake halves. Scatter over some of the fruit (you don't want to cover the cake), then sandwich another half on top. Spread with cream and fruit as before and top with another half of cake and more cream and berries. Lay the final cake half on top. Gently press down, then wrap tightly in cling film and leave in the fridge overnight. To stop the cream from melting, this cake needs to be transported to the picnic in a cooler box. At the picnic, carefully remove clingfilm and dust with icing sugar to decorate, if you like.