

Three-coloured Blueberry Cake



Another cake that is not baked and we all know how practical it is when it is so hot.

INGREDIENTS FOR THE BOTTOM:

300 g of ground cookies (Plasma or Pettit Beurre)

200 g margarine for cakes (melted)

INGREDIENTS FOR THE FILLING :

25 g of gelatine

10 spoons of water (to solve the gelatine)

480 g of sweet cream

1 cream fix

480 g of blueberries (frozen)

5 spoons of sugar + 8 more spoons

5 spoons of lemon squeeze

605 g of cheese for cakes

240 g of stiff yoghurt

FOR DECORATION :

Fresh blueberries (not obligatory)

PREPARATION :

1 . put blueberries, 8 spoons of sugar and lemon squeeze into a bowl and let it boil ...

2 . drain the blueberries and keep their juice and let it cool down ...

3 . dissolve the gelatine in water and let it bubble ...

4 . add melted margarine to the ground cookies, mix well and press the mixture into a tin with diameter of 26 cm ... (leave the tin in the fridge till you prepare the filling)

5 . put the cheese for cakes, yoghurt and 5 spoons of sugar in a bowl and mix everything well ...

6 . add some filling into the dissolved gelatine, dissolve it with a spoon and add the prepared gelatine into the filling and mix everything well ...

7 . in another bowl mix sweet cream with cream fix ...

8 . put the mixed sweet cream and the filling together and divide it into 3 bowls so that you get the equal quantity of each filling ...

9 . add blueberries and 4 spoons of juice into the first part (mix well)

Add 5 spoons of blueberry juice into the second part (mix well)

The third part remains white

10 . put the first part on the cookies, then put it in the freezer for ca. 30 minutes to let the upper part tighten. Put the second filling on the first one and put it in the freezer for ca . 30 minutes . At the end put the white filling on the top, pour a few drops of juice on it and decorate it with a fork or spatula .

11 . it is best to leave the cake in the fridge overnight and the following day take it out of the tin and decorate it with fresh blueberries if you want to ...

NOTES AND ADVICE :

While you are waiting for the first layer to tighten in the freezer, **DO NOT** put the other fillings in the fridge to avoid tightening of the gelatine.

Instead of frozen blueberries you can use any other berries.



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