



Hay Day Kitchen

## *Red Berry Cake*

Ever wanted to make the delicious products from Hay Day?

Now is your chance! First up – The Red Berry Cake! We have prepared a special recipe and a video for you to follow along step-by-step. Go ahead, give it a try!

 **YouTube**

<https://youtu.be/qMiiA6bmtqM>

---

### *Ingredients!*

**1 Cup (150g)** Brown sugar cookies (i.e., Bastogne cookies or graham crackers)

**1/4 Cup (50g)** Butter

**9pcs** Gelatin sheets

**3/4 Cup (200 g)** Cream (whipped)

**2 Eggs** (only the egg whites will be used in this recipe)

**1 1/3 Cups (300g)** Cream cheese (i.e., Philadelphia Cream Cheese)

**1/2 Cup (100g)** White sugar

**1 Cup** Raspberry & Cherry jam

### *Method!*

#### **Making the cookie base:**

- Put the cookies in a blender to make the crumble.
- Melt the butter and pour it into the mixer to blend it in with the cookie crumble. Mix well.
- Set aside.

#### **Making the jam layer:**



- Soak 5 gelatin sheets in cold water for about 5 minutes.
- Measure 300 grams of Raspberry-Cherry jam in a cold saucepan. Let the jam heat on low.
- Add the soaked gelatin into the pan and stir it in with the jam.
- Bring to a boil and let it cool down to room temperature.
- Set aside.

### **Making the cream layer:**

- Soak 4 gelatin sheets in cold water for about 5 minutes.
- The same way you made the jam filling, heat up 3 tbsp of the Raspberry-Cherry jam and add the soaked gelatin sheets.
- In a mixing bowl, whip the egg whites and sugar together until it is foamy and stiff, while the jam and gelatin mixture cools down.
- Mix the jam and gelatin mixture with the cream cheese, then add the whipped cream and egg foam. Stir until consistent.
- Set aside.

### **Layering the cake:**

- Cover the bottom of the baking pan with baking paper.
- Press the crumb mixture into the baking pan and press until it is all evened out and flat.
  - Pour half of the cream filling on top of the crumbled cookie base.
  - Add half of the jam filling on top-off the cream layer and place it in the fridge to sit for 10 minutes.
  - Remove from the fridge and pour in the rest of the cream filling into the pan. Then finish off by covering it with the rest of the jam filling.
  - Refrigerate for at least 4 hours.
  - Decorate the cake with as many cherries as you would like and enjoy the sweet taste of the Red Berry Cake!



Tip!

When the cake is ready, go through the sides of the pan with a hot knife before removing the cake from the baking pan.

*We'd love to see your creations, so please send a photo of your Red Berry Cake to our Fan Art Uploader! Find the link below.*