



Connie's Danish Heirloom Layer Cake

You can Freeze the layers easily and have a picture perfect cake ready at the drop of a hat!

Ingredients:

1/2 cup vanilla yogurt
1/2 cup sour cream
pinch salt
1 egg
1/2 tsp. baking soda
1 tsp. baking powder
1 + 1/2 cups flour
1 tsp. vanilla

1 pint whipping cream - whipped and sweetened with 1 Tbsp. icing sugar
1 - 2 pounds sliced slightly sweetened strawberries - or fruit of choice

Directions:

In a medium bowl, mix together with a whisk or wooden spoon, yogurt, sour cream, egg, salt, baking soda, baking powder. Add flour and vanilla.

Grease or spray 3 - 9" layer pans and divide batter evenly between pans. (the batter will seem skimpy....but spread as evenly as you can with a spatula in each pan - layers will rise on baking).

Bake at 350 oven (325 if using Convection oven 325 oven) Bake for only 10 - 12 minutes....till Very Light Brown. Cool on racks...and remove from pans with a plastic spatula onto racks to finish cooling as soon as you can handle the cakes.

IMPORTANT: Do NOT over bake!! If not using immediately - put wax paper between layers, cover with plastic and refrigerate or freeze till ready to assemble cake.

Layer cake layers: 1/3 whipped cream and 1/2 sweetened sliced strawberries, or fruit of choice - then 1/3 whipped cream and 1/2 berries. Last layer - just whipped cream. Decorate with berries.

This cake tastes even better the next day and the day after that....if there is any left!! The Trick is Not to Over bake the layers...or it will be dry and not nice and moist.
This will soon become Your Favorite Family Cake too!!

[Elaine Boudier](#) shared [Marlene Posey Faulkner's photo](#).