Berries and Cream Torte

1 cup butter

1 cup sugar

2 eggs

2 cups flour

2 teaspoons baking powder

1/2 teaspoon salt

Filling

1/2 cup sugar

4 1/2 teaspoons powdered sugar

4 1/2 teaspoons cornstarch

3 cups heavy cream

2 cups sliced strawberries

2 cups blueberries

2 cups raspberries

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Cream together butter and sugar.

Add eggs, one at a time.

Combine flour, baking powder and salt.

Add to creamed mixture.

Draw 10" circles on 4 separate pieces of parchment paper.

Spread a fourth of the batter onto each circle and spread to within 1/4" of edge.

Bake 8-10 minutes at 350.

Combine sugars and cornstarch for filling.

Add cream and beat until stiff peaks form.

To assemble, place one cookie layer on a serving platter.

Top with 1 1/2 cups whipped cream.

Top with 2 cups of mixed berries.

Repeat layering twice.

Top with remaining cookie layer and whipped cream.

Top with remaining berries and refrigerate 4 hours.