

Red White and Blue Cake with Cheesecake Layer

Incredible Red White and Blue Cake with Cheesecake

This is a great cake for whenever you are looking for a flag cake recipe. Easy to make, this layer cake recipe also features a no bake cheesecake recipe. This patriotic cake is great whenever you want a delicious layer cake recipe.



Variations to Flag Cake Recipe

This is a very basic cake recipe using a red boxed cake and a blue boxed cake, there are a few ways to change up this

recipe. If you want to put a few spins on this recipe, you can try:

- **Can't Find the Boxed Cake Mix:** Since these are cake mixes that are already colored, using them makes it easier. If you can not find these colored cake mixes, you can dye the batter yourself. Using gel food color is easier because it uses less food color but liquid color will work as well. Add the food coloring slowly until you get the right color.
- **Sprinkles or colored chocolate chips:** If you want to add a little pizzazz to the cake, you can add sprinkles or chocolate chips to the batter. To stay with the red white and blue theme, find colored chocolate chips or use red white and blue sprinkles.
- **Add Decoration to the Frosting:** You can continue the color theme into the frosting.
- **Extracts:** If you want more than a regular vanilla cake, feel free to add flavored extracts to the cake. Cherry, Blueberry, and Lemon will work great.

No Bake Cheesecake Recipe

With this cake, you are going to be adding a no bake cheesecake recipe. This no bake cheesecake recipe is taking the place of the icing that goes between the layers of the cake. You will whip together the no bake cheesecake recipe and then let it set together to form the cake layer. Once the cheesecake is ready, you can remove it the pan and add it to the cake layers for frosting the entire cake.

How to Store American Flag Cake

Unlike many cakes, you do not want to store this cake at room temperature. Because of the cheesecake layer, it is important to keep this cake in the refrigerator. The cheesecake layer of this American Flag cake will spoil if left at room temperature for too long. When storing the cake, you will want to make

sure that the cake is covered and protected from the air and moisture. The cake will dry out and become stale if the cake is not wrapped well or stored inside of a cake cover.

How Long Does this Layer Cake Last

When you are making this cake, as long as it is stored properly, this cake can last up to 4 to 5 days. If the cake spends more time at room temperature or if it is not covered properly the cake will spoil sooner than this.

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends



Can this Patriot Dessert be Frozen

If you find that you will not finish all of this cake before it spoils, you can freeze it. I like to freeze the cake in individual slices because it is easier to defrost and have a slice of cake whenever the craving hits.

Ingredients in Flag Cake Recipe

- cream cheese
- granulated sugar
- vanilla
- heavy whipping cream
- Radiant Red cake mix
- Aqua Blue cake mix
- butter
- powdered sugar

How to Make Red White and Blue Cake with Cheesecake Layer

Line an eight inch round cake pan with parchment paper (bottom and sides), or an eight inch springform pan.

Cream together cream cheese and sugar until smooth, with a hand-held mixer.

In a standing mixer, whip heavy cream until thick.

Stir whipped cream and vanilla into the cream cheese and sugar mixture until smooth.

Pour the cheesecake filling into the pan, and smooth out the top.



Refrigerate for 12 hours (or overnight).

Prepare both cake mixes as directed by package instructions, to make 8 inch cakes, one red, and one blue.



Let cakes cool completely (or overnight), before layering.

Layer cakes with cheesecake layer in the middle.

Prepare frosting by creaming together butter and cream cheese. Then mix in powdered sugar and vanilla.

Liberally apply frosting to the top, while lightly frosting the sides of the cake.



Cut a slice and enjoy.

For the summary of Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends



Prep Time: 30 minutes Cook Time: 20 minutes Total Time: 50 minutes Yield: 8-10 servings

DESCRIPTION

Looking for the perfect **Red, White and Blue Cake**? This is the cake you need. With beautiful Red, White and Blue Layers, this cake also has a no bake cheesecake layer. The best **American Flag cake** ever!

SCALE1x2x3x

INGREDIENTS

Cheesecake Layer

- 3 (8 ounce) packages cream cheese, softened
- $\frac{1}{2}$ cup granulated sugar
- 2 teaspoons vanilla
- 1 cup heavy whipping cream

Cake Layers

- 1 (6.25 ounce) package Radiant Red cake mix, baked to package instructions (2 eggs, oil and water)
- 1 (6.25 ounce) package Aqua Blue cake mix, baked to package instructions (2 eggs, oil and water)

Frosting

- 8 ounce packages cream cheese, softened
 - $\frac{1}{2}$ cup butter, softened
 - 4 cups cups powdered sugar
 - 2 teaspoons vanilla
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INSTRUCTIONS

1. Line an eight inch round cake pan with parchment paper (bottom and sides), or an eight inch springform pan.
2. Cream together cream cheese and sugar until smooth, with a hand-held mixer.
3. In a standing mixer, whip heavy cream until thick.
4. Stir whipped cream and vanilla into the cream cheese and sugar mixture until smooth.
5. Pour the cheesecake filling into the pan, and smooth out the top.
6. Refrigerate for 12 hours (or overnight).
7. Prepare both cake mixes as directed by package instructions, to make 8 inch cakes, one red, and one blue.
8. Let cakes cool completely (or overnight), before layering.
9. Layercakes with cheesecake layer in the middle.
10. Prepare frosting by creaming together butter and cream cheese. Then mix in powdered sugar and vanilla.
11. Liberally apply frosting to the top, while lightly frosting the sides of the cake.

NOTES

Makes total of 8-10 servings.