



RAINBOW CAKE

A stunning celebration cake of six or seven colourful layers with soft cheese frosting – an impressive showstopper!

Preparation Time: 2 hours

Cooking Time: 1 hour

Serves: Cuts into 18 slices

INGREDIENTS:

You'll need 3 x these ingredients for 6 sponges:

- 125g butter, softened, plus a little extra for the tin
- 225g plain flour
- 150g golden caster sugar
- 3 medium eggs
- 1tsp baking powder
- edible food colouring (red, orange, yellow, green, blue & purple)

For the icing:

- 1tsp vanilla extract
- 750g soft cheese or mascarpone
- 350g icing sugar

METHOD

1. Heat the oven to 180C/160C fan/gas 4. Butter 2 x 20cm round sandwich tins and line the bases with baking parchment. Tip all the sponge ingredients, apart from the food colouring, into a mixing bowl, then beat with an electric whisk until smooth.

2. Working quickly, weigh the mixture into another bowl to work out the total weight, then weigh exactly half the mixture back into the mixing bowl. Pick two of your colours and stir a little into each mix. Keep going until you are happy with the colour - the colour of the batter now will be very similar to the finished cake, so be brave! Scrape the different batters into the tins, trying to spread and smooth as much as possible - but try not to waste a drop of the batter - a rubber spatula will help you. Bake on the same oven shelf for 15-20 mins until a skewer poked into the middle comes out clean. Don't worry if that sponges are thin, there are many layers.
3. Gently turn the cakes out onto a wire rack to cool. Wash the tins and bowls thoroughly, and start again from step 1 - this time using another two colours. Repeat one more time to get 6 sponges, all of different colours. Leave them all to cool.
4. To make the icing, very briefly beat the vanilla and soft cheese or mascarpone with an electric whisk until smooth. Sift in the icing sugar and gently fold in with a spatula. Be careful - the more you work it, the runnier it will get, increasing the chance of splitting.
5. Smear a little icing on your cake stand or plate - just a splodge to stick the first sponge. Start with the red, then spread with some icing right to the very edge. Repeat, sandwiching on top the orange, yellow, green, blue and finally purple sponges. Spread the remaining icing thickly all over the sides and top of the cake.

RECIPE TIP

To make sure you've got a good balance of colours, test your colourings in a little water first!