

RAINBOW LAYER CAKE - suggest ROSE PINK & VIOLET LAYER CAKE to reflect the colours

Made using the Wilton® Easy Layer 20cm Round Cake Pan Set

What you need

Sponges

8 eggs

440g butter, softened

440g caster sugar

440g self-raising flour, sifted

1 tbsp baking powder

4 tbsp milk

8 Wilton® Icing Colours (pink, red & violet)

Frosting

850g Lakeland Classic White Frosting

30 drops Lakeland Natural Raspberry Flavour

10 fresh raspberries

chocolate shavings (if desired)

What you do

1. Preheat the oven to 180°C/Gas 4. Lightly coat the cake pans with Cake Release.
2. Break the eggs into a large mixing bowl and gently whisk. Add the remaining ingredients, except the colours, and mix until well combined.
3. Divide the mixture evenly between 4 bowls and add the colours a little at a time using a cocktail stick, gradually adding more until the desired shade is reached. We used pink for the top sponge; then mixed pink and red to create a darker shade of pink for the second sponge; and for the bottom two layers we used mainly violet with hints of pink and red.
4. Transfer the cake mixes into the prepared tins. Smooth the surfaces and make a slight dip in the centre with a spatula to help achieve an even rise.
5. Place all the tins in the oven, evenly spaced, and bake for 18 minutes or until a skewer inserted into the middle of each cake comes out clean. Set aside to cool for 5 minutes, then remove from the tins and place on a wire rack to cool completely.
6. Spoon the frosting into a mixing bowl, add the raspberry flavour and mix well.
7. To assemble the cake, smear a small amount of frosting onto a cake stand or plate to secure the darkest sponge. Spread a layer of frosting on top then place the next darkest sponge on top. Repeat with the remaining sponges, progressing from darkest to lightest.
8. Smooth a thick layer of frosting all over the sides and top of the layered cake. To create a ruffled effect on the sides, hold a palette knife flat against the bottom of the cake, then run

it all the way round – this is easiest using a cake turntable. Hold the knife against the cake just above the first ruffle and run it around again, then repeat until you reach the top of the cake.

9. To create the swirl on top of the cake, place the tip of the palette knife in the centre and sweep it around in a spiral until you reach the outer edge. Dot with raspberries and sprinkle with chocolate shavings, if desired.

Tip: if the sponges have any crusts on top, trim with a serrated knife before layering with frosting to ensure the cake does not topple when decorated.

OMBRE CAKE WITH BUTTER CARAMEL FROSTING

Made using the Wilton® Easy Layer 20cm Round Cake Pan Set, **pipng bags & flower nozzle**

What you need

Chocolate & vanilla sponges

220g butter, softened

220g caster sugar

220g self-raising flour, sifted

2 tsp baking powder

4 eggs, beaten

2 tbsp cocoa, sieved

2 tsp Star Kay White Gold Star Vanilla

Hazelnut, coffee & caramel sponges

220g butter, softened

130g caster sugar

90g soft brown sugar

220g self-raising flour, sifted

2 tsp baking powder

4 eggs, beaten

20 drops Lakeland Natural Hazelnut Flavour

3 tbsp roasted hazelnuts, chopped & finely ground

20 drops Lakeland Natural Buttery Caramel Flavour

Frosting

850g Lakeland Classic White Frosting

30 drops Lakeland Natural Buttery Caramel Flavour

What you do

1. Preheat the oven to 180°C/Gas 4. Lightly coat the cake pans with Cake Release.
2. For the chocolate and vanilla sponges, add the butter, sugar, flour, baking powder and eggs to a large mixing bowl and mix until well combined. Divide the mixture evenly between 2 bowls, then add the cocoa to one and the vanilla to the other. Mix gently until combined.
3. For the hazelnut and caramel sponges, add the butter, sugars, flour, baking powder and eggs to a large mixing bowl and mix until well combined. Divide the mixture evenly between 2 bowls, then add the hazelnut flavour and ground hazelnuts to one and the caramel flavour to the other. Mix gently until combined.
4. Transfer the cake mixes into the prepared tins. Smooth the surfaces and make a slight dip in the centre with a spatula to help achieve an even rise.
5. Place all the tins in the oven, evenly spaced, and bake for 18 minutes or until a skewer inserted into the middle of each cake comes out clean. Set aside to cool for 5 minutes, then remove from the tins and place on a wire rack to cool completely.
6. Spoon the frosting into a mixing bowl, add the caramel flavour and mix well.
7. To assemble the cake, smear a small amount of frosting onto a cake stand or plate to secure the chocolate sponge. Spread a layer of frosting on top, then place the hazelnut sponge on top. Repeat with the caramel sponge and finally the vanilla.
8. Smooth a thin layer of frosting all over the sides and top of the layered cake, then chill in the fridge for 30 minutes. Place the remaining frosting in a piping bag with a flower nozzle and pipe swirls all over the cake.

Tip: to ring the changes, you might like to try swapping the hazelnut flavour and ground hazelnuts for 2 tbsp Nielsen-Massey Coffee Extract. If the sponges have any crusts on top, trim with a serrated knife before layering with frosting to ensure the cake does not topple when decorated.

RED VELVET & CHOCOLATE LAYER CAKE WITH WHITE CHOCOLATE GANACHE FROSTING

Made using the Wilton® Easy Layer 20cm Round Cake Pan Set

Ganache

400ml double cream

400g good-quality white chocolate, finely chopped

White chocolate sponges

120g butter

80g good-quality white chocolate, broken into pieces

4 eggs, beaten

140g caster sugar

220g self-raising flour

Red velvet sponges

130ml buttermilk

1½ tbsp deep red food colouring

1½ tsp vanilla extract

110g butter, softened

130g caster sugar

4 eggs, beaten

200g plain flour

3 tbsp cocoa powder

2 tsp bicarbonate of soda

2 tsp white wine vinegar

To decorate

a little white vegetable fat, for greasing

25g Renshaw Ready to Roll Green Icing (from the Primary Colours Multipack)

10g Renshaw Ready to Roll Red Icing (from the Primary Colours Multipack)

Lakeland Garnet Red Magic Sparkles

Lakeland Jade Green Magic Sparkles

What you do

1. To make the ganache, heat the cream in a saucepan over a medium heat until boiling. Meanwhile, place the chopped chocolate into a large bowl, then pour over the hot cream and stir well. Leave to stand for 2-3 minutes, then mix well until the chocolate is completely melted and the ganache is very smooth. Leave to cool at room temperature for 30 minutes before chilling in the fridge for 2-3 hours, stirring occasionally, until firm enough to be spreadable.
2. Preheat the oven to 180°C/Gas 4. Lightly coat the cake pans with Cake Release.

3. For the white chocolate sponges, place the butter and chocolate in a heatproof bowl over a saucepan of simmering water. Heat gently for 3-5 minutes, stirring occasionally, until melted, smooth and well combined. Remove from the heat and set aside to cool slightly.
4. In a large mixing bowl, beat the eggs and sugar until well combined, then beat in the melted butter and chocolate. Sift the flour into the bowl and gently fold in until smooth and well combined. Divide the mixture evenly between 2 cake tins. Smooth the surfaces and make a slight dip in the centre with a spatula to help achieve an even rise. Set aside.
5. For the red velvet sponges, stir together the buttermilk, red colouring and vanilla in a jug until well combined. Pour into a large bowl and stir in the butter, sugar and eggs. Sift in the flour and cocoa, then mix.
6. In a small bowl, mix the bicarbonate of soda and vinegar until they fizz. Stir into the cake mixture and beat with an electric hand mixer for 1-2 minutes until smooth and well combined. Divide the mixture evenly between the 2 remaining cake tins. Smooth the surfaces and make a slight dip in the centre with a spatula.
7. Place all the tins in the oven, evenly spaced, and bake for 18-20 minutes or until a skewer inserted into the middle of each cake comes out clean. Set aside to cool for 5-10 minutes, then remove from the tins and place on a wire rack to cool completely.
8. To assemble the cake, place a red velvet sponge onto a cake stand or plate and spread a layer of ganache on top. Add a white chocolate sponge and repeat, alternating the sponges until all are sandwiched with ganache. Smooth the remaining ganache all over the top and sides of the layered cake.
9. On a lightly greased surface, roll out the green icing and use holly leaf cutters to make 6 medium and 14 small leaves, rerolling as needed. Roll the red icing into very small berries and arrange with the leaves around the top of the cake, in a circle.
10. To finish, lightly sprinkle the bottom of the cake with red sparkles, then green, and chill for an hour before serving.

Tip: if the sponges have any crusts on top, trim with a serrated knife before layering with frosting to ensure the cake does not topple when decorated.