



# RAINBOW CAKE MIX

MAKES 5  
COLOURED  
LAYERS

## METHOD

1. Preheat the oven to 180°C/160°C fan assisted/Gas mark 4. Cut your baking paper to fit the base of the tin, securing with a little butter if required.
2. In a mixing bowl, combine 60g of soft butter with the contents of bag 1 until it forms a crumb consistency. Add 1 egg and 20ml of milk, mixing until smooth and creamy. Pour the mixture into the prepared tin and smooth out.
3. Bake the cake for 20-25 minutes, or until a skewer comes out clean with no wet mixture on it. Leave in the tin for a few minutes then remove and place on a wire rack to cool fully.
4. Repeat steps 2 & 3 with bags 2, 3, 4 and 5 using a clean bowl to mix in each time.
5. If you are using ready made icing proceed straight to step 6. If you are making your own icing, cream 250g of soft butter in a large bowl until smooth. Add 500g of icing sugar gradually and mix well. Slowly add 40ml of milk until the butter cream is smooth but still stiff enough to hold its shape.
6. Place the blue cake layer on a plate or cake board, spoon around 4 tbsp of the icing onto the cake and spread evenly to the edges. Place the green cake on top. Continue alternating layers of icing and cake, using the yellow, orange and then the red layer.
7. Use the remaining icing to cover the top and sides of the cake, using the flat edge of a knife to smooth the surface.

## YOU WILL NEED

### For the cake

- 5 medium eggs
- 300g unsalted butter + 20g for greasing
- 100ml milk

### For the icing

- 500g icing sugar
- 250g unsalted butter
- 40ml milk

### OR

- 750g ready-made vanilla icing

### Hardware

- Round baking tin approx 15cm to 20cm in diameter
- Wire rack
- Baking paper