



Rainbow Cake

8 slices



Easy

up to 40 Min.



Ingredients:

For the Vanilla Sponge:

165 g Margarine
165 g Caster Sugar
3 Medium Eggs (beaten)
5 ml Dr. Oetker Madagascan
Vanilla Extract (1 tsp)
170 g Self-Raising Flour

To Decorate:

400 g Dr. Oetker Vanilla
Buttercream Style Icing (1 tub)
118 g Smarties

1 For the Vanilla Sponge:

Pre-heat the oven the 180°C/160°C/Gas mark 4. Grease and line a 8" round cake tin. Place the margarine and sugar into a large bowl and cream together until light and fluffy.

2 Add the eggs and Vanilla Extract and beat together to form a smooth mixture - if the mixture begins to curdle add a spoonful of flour. Sift the flour on top and fold into the mixture until just combined.

3 Pour the mixture into the prepared cake tin and smooth the top. Bake in the oven for 30 - 35 minutes until lightly golden and when a skewer is inserted into the centre of cake it comes out clean. Leave the cake to cool in the tin for 15 minutes, then remove, and place on a cooling rack to cool completely.

4 To Decorate:

Once the cake has completely cooled, cut in half to create the rainbow shape. Spread a layer of buttercream onto one half of the sponge and then sandwich together with the other sponge.

5 Stand the cake on our cake board or serving plate so the cake looks like a rainbow. Cover the top and sides of the rainbow in a thin layer of buttercream.



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- 6 Stick the smarties onto the front of the cake in a rainbow pattern.
- 7 With the remaining buttercream place in a piping bag a cut off the end to create a 1 cm hole. Pipe blobs of buttercream around the base of the rainbow to resemble clouds.
- 8 Your rainbow cake is now ready to enjoy!

