



# Rainbow Layer Cake

12 servings



Medium

up to 80 Min.



## Ingredients:

### For the Cake:

- 225 g White Vegetable Fats (8 oz) softened
- 225 g Caster Sugar (8 oz)
- 2.5 g Salt (½ tsp)
- 300 g Plain Flour (11 oz)
- 20 g Dr. Oetker Baking Powder (4 tsp)
- 90 ml Whole Milk (6 tbsp)
- Dr. Oetker Red Extra Strong Food Colour Gel
- Dr. Oetker Violet Extra Strong Food Colour Gel
- Dr. Oetker Blue Extra Strong Food Colour Gel
- Dr. Oetker Green Extra Strong Food Colour Gel
- Dr. Oetker Yellow Extra Strong Food Colour Gel
- Dr. Oetker Pink Extra Strong Food Colour Gel
- 4 Medium Eggs , Beaten

### For the Decoration:

- 300 g Lightly Salted Butter (10 oz) softened
- 550 g Icing Sugar (1 lb 5 oz)
- 10 ml Dr. Oetker Sicilian Lemon Extract (2 tsp)

## 1 Rainbow Layer Cake:

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Lightly grease 3 x 18cm (7inch) round Victoria sponge tins. In a mixing bowl, beat half of the white vegetable fat with half of the sugar until creamy in texture.

2 Gradually whisk in 2 eggs and 1.25g (¼ tsp) salt. Sift half the flour and 10g (2 tsp) Baking Powder on top. Using a large metal spoon, fold in the dry ingredients. Stir in half the milk to soften the mixture to make a soft dropping consistency.

3 Divide the mixture equally between 3 bowls. Choose 3 different Gel Food Colours and mix in sufficient drops of one colour into each batch of mixture to form a vibrant shade. For the Red layer, you will need to use about 40 drops; for Violet, 50 drops; for Blue, 50 drops; for Green, 60 drops; for Yellow, 40 drops, and for the Pink layer, 25 drops.

4 Spoon the mixture into the cake tins, smooth the tops and bake in the oven for about 15 minutes until lightly golden and just firm to the touch. Leave to cool for 5 minutes then turn on to wire racks to cool.

5 Using the remaining ingredients, repeat the cake making as in steps 1 and 2, and colour with the remaining 3 colours. Bake and cool as above.



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- 6 To decorate, put the butter in a bowl and beat until smooth and glossy. Gradually sift and beat in the icing sugar until creamy and soft and add the Sicilian Lemon Extract.
- 7 Put 450g (1lb) icing aside, and spread the remaining icing lightly over 5 of the cake layers. On a serving plate, stack the layers on top of each other as illustrated.
- 8 Spread the remaining icing over the top and sides of the whole cake to serve. Slice and enjoy!

