

Rainbow Cake by Lynn's Recipes



Lynn demonstrates how to make a viewer request for a Rainbow Cake. This is an easy recipe, but does take a little time to assemble. A great dessert for a children's party or anytime.

Ingredients:

Cake:

- 3 cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1 cup butter, softened,
- 2-1/2 cups sugar
- 5 egg whites
- 1 teaspoon vanilla
- 1-1/2 cups milk
- Red, orange, yellow, green, blue and purple food coloring

Icing:

You may need to double this recipe for your desired coverage.

- 3 cups powdered sugar
- 1 cup butter
- 1 teaspoon vanilla
- 1 Tablespoon cream

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Preheat the oven to 350°. Using 6 cake pans, (I used the disposable aluminum pans, but you can bake in batches, if you don't have 6 pans), grease and flour each one. Set aside.

Mix the flour, baking powder and salt in a small mixing bowl. Use a whisk to stir the ingredients to make sure they are fully incorporated.

In a large mixing bowl, cream the butter and sugar using a hand or stand mixer. Keep beating the ingredients while you slowly add the egg whites to the mixture. Add the vanilla and milk and continue mixing until all of the wet ingredients are combined.

Place half of the flour mixture into the large bowl with the wet ingredients. Use a spoon to stir it in, then add the other half of the flour mixture. Keep stirring until the flour is completely mixed in.

Divide the batter into equal amounts in six different bowls. Dye each bowl of batter a different color by pouring a few drops of the six different food colorings into the bowls. Stir batter well and continue adding food color until you get the color you desire. You won't need to add as much of the gel food coloring as the liquid, because it is very concentrated.

Pour the batter into the greased cake pans. Bake in the preheated oven for about 15 minutes or until a toothpick or cake tester comes out clean. Don't over bake and avoid the tops getting too brown.

When done, remove from the oven and cool.

Icing:

In a large mixing bowl, beat the powdered sugar, butter, cream and vanilla on high, until the mixture becomes light and fluffy. If it seems too soft, add more powdered sugar until it becomes thicker and stiffer.

To assemble:

Place the purple layer on a cake stand or plate. Use an offset spatula and scoop a small amount of the icing onto the center of the cake. Spread evenly across the surface all the way to the edges. Next, add the blue layer and ice the same way, then the green, yellow, orange, and finally the red layer on top. Scoop icing onto the top of the cake and spread it evenly to the edges. Use more to cover the sides of the cake.

To finish, use rainbow sprinkles or nonpareils to decorate the top, if desired.

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