



RECIPE OF THE MONTH



Magical Rainbow Cake

The 'must-have' celebration cake at the moment has to be the highly-colourful Rainbow Cake. Add your own Unicorn decorations to produce the perfect birthday cake for your little Princess!

Ingredients:

(3 x these ingredients to make 6 sponges)

- 225g plain flour
- 150g golden caster sugar
- 125g softened butter
- 3 medium sized eggs
- 1 tsp baking powder
- 1 tsp vanilla extract
- pinch of salt
- edible food colouring - red, orange, yellow, green, blue and purple

For the Icing:

- 350g icing sugar
- 3 x 250g tubs of cream cheese or mascarpone
- 1 tsp vanilla extract

Method

- Heat oven to 180°C / gas 4. Grease 2 x 20cm round tins and line with baking paper. Combine all the ingredients apart from the food colouring in a mixing bowl and whisk until smooth.
- Weigh and split the mixtures evenly between two bowls. Select 2 colours and mix a little into each mix. Pour the batter into the tins and bake on the same shelf for 12 minutes or until a skewer stuck in the middle of the cake comes away clean.
- Turn the cakes out onto a colling rack. Repeat this process two more times using the 4 remaining colours for the 4 other sponges.
- To make the icing, whisk the vanilla extract and the cream cheese or mascarpone together until smooth. Sift in the icing sugar and gently fold in with a spatula.
- Start with the red sponge and spread with icing to the edges. Repeat with the orange, yellow, green, blue & purple sponges, layering with icing as you go.
- Spread the remaining icing thickly over the sides and top of the cake and decorate as you wish.