

SPOTLIGHT

RAINBOW LAYER CAKE

N° 13.19.54
PROJECT SHEET



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RAINBOW LAYER CAKE

e EASY

WHAT YOU'LL NEED

- Multi layer cake pan
- Vanilla cake batter
- Coloured sprinkles
- Over the top white buttercream
- Food colourings
- Piping bag with star nozzle
- Cake board

INSTRUCTIONS

Step 1 – Prepare vanilla cake mix.

Step 2 – Separate batter into 5 bowls and add 1-2 tbsp of coloured sprinkles to each (a different colour per bowl) Be careful not to over mix otherwise colour will bleed into batter.

Step 3 – Bake layers at a low oven temperature (140 degrees) and adjust baking time accordingly from recipe.

Step 4 – Stand cakes for 15 mins then remove from pan to cool.

Step 5 – Using a cake board as a base layer cakes, using white buttercream in between each layer

Step 6 – Cover cake in white buttercream (crumb coat cake if necessary) and place in fridge for 30 mins

Step 7 – Separate white buttercream into 5 bowls and add food colouring to each to create 5 different colours

Step 8 – Using an offset spatula create small strokes of one colour around the top and sides of the cake. Repeat with remaining colours until cake is covered as desired.

Step 9 – Fill a piping bag with white buttercream and pipe small swirls around the edge of the top of the cake. Top with sprinkles.