

**SPOTLIGHT**

**RO  
RAINBOW  
SWIRL MINI  
TREATS**

N° 05.20.13  
PROJECT SHEET



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# RO RAINBOW SWIRL MINI TREATS

**e** EASY

## WHAT YOU'LL NEED

- Icing Colors, 8-Count (Violet, Sky Blue, Pink, Leaf Green, Lemon Yellow and Orange icing colors used)
- Favorite White Cake Recipe or Mix
- 'Ro' Non-Stick Swirl Pan, 12-Cavity
- 'Ro' Measuring Spoons, 5-Piece (1/2 teaspoon and 1 teaspoon measuring spoons used)
- Non-Stick Cooling Grid - 14.5 x 20-Inch - Cooling Rack
- Small shallow bowls

## INSTRUCTIONS

**Step 1** - Tint batter. Prepare cake mix according to package instructions. Divide equally into 6 bowls.

Using Pink, Violet, Sky Blue, Leaf Green, Lemon Yellow and Orange icing colors, tint one batch batter each pink, purple, blue, green, yellow and orange.

**Step 2** - Bake treats. In Ro non-stick swirl pan, start with ½ teaspoon pink batter in each cavity. Add 1 teaspoon purple batter on top of pink batter. Bake treats. In prepared pan, start with ½ teaspoon pink batter in each cavity.

Add 1 teaspoon purple batter on top of pink batter. Fill cavities with 1½ teaspoons of each remaining color.

Bake and cool.