

## Beth's Rainbow Cake

### Ingredients

#### Cake:

750g margarine/butter

750g self raising flour

750g caster sugar

9 eggs

6tbsp milk

1tsp vanilla extract

6 food colourings - red, orange, yellow, green, blue, purple

#### Icing:

500g unsalted butter

300g icing sugar

100g milk/dark chocolate

Any decorations of your choice



### Method:

1. Beat the butter and sugar together for 5 minutes until pale and fluffy
2. Add in the eggs and vanilla and mix until combined

3. *Add in half of the flour and mix until incorporated and reatest with the other half*
4. *Add a tbsp of milk into each of 6 bowls and colour the milk with a small amount of each of the food colourings*
5. *Separate the cake batter into the 6 bowls and mix through the coloured milk*
6. *Add the cake batter into 6 8inch cake tins (or reuse 2 or 3 tins) and level off*
7. *Bake in a preheated oven at 170 degrees for around 20/22 minutes or until a knife comes out clean*
8. *Leave the cakes to cook and trim them so that they are all the same size and heigh*
9. *For the buttercream, melt the chocolate over a pan of hot water and leave to cool for a few minutes*
10. *Beat the butter for 5 minutes until it is pale and fluffy.*
11. *Add in the icing sugar and beat very slowly, before increasing the speed and mixing until combined*
12. *Pour in the melted chocolate and mix*
13. *Assemble the cakes, adding a layer of butter cream between each*
14. *Coat the sides and too in the remaining butter cream (a turn table and cake scraper is very good for this)*
15. *Add your desired decorations (I used a fondant rainbow and smarties buttons). Cut and enjoy!*