



Rainbow cake

This cheerful rainbow cake in different colors is easy to make with the FunCakes mix for sponge cake. Stack the different layers of cake and fill the space between the layers with a delicious buttercream. You can even give the buttercream a flavor. Then cover the complete cake with the cream.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



PME Deep Round Cake Pan Ø 15 x
7,5cm

RND063
€8.95



Patisse Cooling Grid Non-Stick
40x25cm

P10578
€7.39

Other materials:

- 3 eggs
- 225 ml water
- 250 gram butter

Make sure that all the ingredients are at room temperature. Preheat the oven on 175°C (convection oven 160°C). Mix 250 gram mix, 3 eggs and 25 ml water and mix it on high speed for approx. 7-8 minutes. Then mix the batter for approx. 2-3 on low speed. Separate the batter in five bowls. Take a color of icing color and use this to color the batter. Use the other colors to color the remaining four bowls. Lubricate the baking pan and fill this with the batter of bowl one. Bake the cake in approx. 15 minutes. Let the cake cool down after baking on a cooling grid. Repeat these steps for the other colors.

For the buttercream add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approx. 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. You can also add a flavor to the buttercream.

Place the purple layer on the cake board and cover it with a thin layer of cream. Then place the second (blue) layer on top and cover this also with the thin layer of cream. Repeat this, until the cake has five layers. Then cover the whole cake complete with a thin layer of cake, so that you won't see any crumbs. After that, cover the cake with a thicker layer of cream.