



I wanna see the rainbow high in the sky

This rainbow cake does not only look happy but is also very tasty and not too difficult to make.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Mix for Buttercream 1 kg

F10560
€7.49



FunCakes Nonpareils Discomix 80 g

F51565
€2.65



FunCakes Flavour Paste White Choco
100 g

F56110
€6.05



Colour Mill Oil Blend Sunset 20 ml

CMO20SUN
€6.49



Colour Mill Oil Blend Purple 20 ml

CMO20PPL
€6.49



Colour Mill Oil Blend Green 20 ml

CMO20GRN
€6.49



Colour Mill Oil Blend Cobalt 20 ml

CMO20COB
€6.49



Colour Mill Oil Blend Yellow 20 ml

CMO20YLW
€6.49



Colour Mill Oil Blend Red 20 ml

CMO20RED
€6.49



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Decorating Tip #012 Std Round
Carded

02-0-0138
€1.65



PME Palette Knife Angled Blade -33
cm-

PK1014
€8.49



PME Plain Edge Tall Side Scraper

PS41
€5.49

Other materials:

- 600 + 50 ml water
- 7 ½ egg
- 720 grams of soft unsalted butter

Method: Make the 600 gram FunCakes mix for Buttercream with 600 ml water and set aside. Preheat the oven to 160 degrees hot air. Put the 500 gram FunCakes mix for Sponge Cake, 7 ½ egg and 50 ml water in a mixing bowl and mix this in 8 minutes at high speed into a shiny batter. Then mix it for another 2 minutes at the lowest setting. Spray the baking pans with baking spray. Divide the batter into 6 equal portions and colour them with the FunColours gels. Bake a maximum of 4 biscuits in about 15 minutes and then bake the two remaining colours. Let them cool down on a cake rack.

Finish the buttercream as indicated on the packaging, bring to taste with the FunCakes flavouring paste and fill a large piping bag with white cream. Cut a tip and pipe a layer of buttercream between each layer of biscuit and pile the layers up. Put the white buttercream on the sides of the cake and use a side scraper to equalize the layer. Put the cake in the refrigerator so that the cream can stiffen.

Divide the remaining buttercream into 6 equal portions and colour this with the FunColours gels. Put each colour separately in a piping bag with tip #12. Start piping the bottom of the cake with a dot and use the palette knife to wipe it out a bit, to create petals. Repeat until you are round and can continue with the next color. On top of the cake, sprinkle a mix of the coloured nonpareils and put the cake back in the fridge until use.

[Want to see how it's done? Click here](#)