How to make a Rainbow Flower Cake

This pretty cake is perfect for any romantic or girl’s celebration and great fun to eat as when you cut into it a whole rainbow of colour appears. You can choose your own colour theme and be as delicate or bold as you like.

Using good quality sponge tins makes a real difference when baking lots of layers as the cakes will rise level and be baked evenly all the way through (we used the loose base sponge tins from Delia’s range). It’s best to bake the cake layers and make all the flowers the day before you want to decorate it.

Mix your cake batter as normal and divide into 4 bowls. With a cocktail stick, add food paste colouring into each bowl using only a small amount for the lightest shade and then a little more for each subsequent layer. Make sure there is enough difference in each of the shaded layers.

Line your sponge tins with greaseproof paper or brush over with Release-a-Cake spray before filling with cake mix and baking. When baked, level off each layer using a cake leveller or large sharp knife (for best results cut the top and bottom off) and wrap in cling-film to keep fresh.
To make the coloured flowers divide some sugarpaste into four and colour each piece so that it matches all the different layers of the cake.

We used 3 different designs of Blossom Art cutter & mould sets which are really simple to use and create beautiful embossed flowers. Before you start, dust the flower mould with cornflour to stop the sugarpaste sticking and tap off the excess.

Roll out the sugarpaste to 3mm thick and cut out a flower. Place it into the mould, fold the top of the mould over and gently press down (be careful not to press too hard). Gently lift the embossed/shaped flower from the mould and place in a paint palette or flower former to dry.

Continue in this way until you have enough flowers in graduating colours to cover the cake completely. Don’t worry if you only have one paint palette or flower former as they only need to sit in there for about five minutes after which you can take them out and leave to dry overnight on some paper.

Place the sponge cakes on top of each other starting with the darkest layer on the bottom, layering each one with buttercream. Cover the top and sides of the cake evenly using a palette knife.

Starting with the darkest at the bottom, press the flowers gently into the soft buttercream trying to squeeze the flowers as close together as possible so there are no large gaps.
When you have covered the sides of the cake finish off by decorating the top with the palest shade of flowers. When finished, stand back and admire!

Show off your cake to its best by displaying it on a stand decorated with a co-ordinating bow.

Watch your guests’ faces when you cut into this cake and reveal the rainbow layers inside!

**Alternative Idea**

If you are wish to keep the cake fresher for longer or want to make a tiered cake, cover the cake or cakes in a layer of sugarpaste before decorating with flowers.