Let’s Make
A Rainbow Layered Cake

Let’s Get Started
Our fabulous ‘Let’s Make A Layered Rainbow Cake’ baking box gives you everything you need to make a colourful rainbow layered cake – all you need to add is the buttercream or frosting of your choice!

The Wilton easy layers cake pan allows you to bake four layers of cake in one go and you get four edible food colourings so you can even choose the colours of your cake layers! Being super versatile, this kit will give you years of creativity in kitchen baking to create a whole range of cakes for different occasions as well as decorating celebration cupcakes using the three popular piping tips included.

Step 1. Baking
If you have never used Sattina Madeira cake mix before, it’s deliciously moist, can be flavoured with food essence or flavouring and is quick and easy to make as you simply add water, mix and bake! Make up the cake mix as per the instructions on the box then separate into four bowls and colour each one using the Wilton food paste colourings.

These food colourings are very strong so use the tip of a knife, dipping it into the food colouring then into the cake mix, stirring well. Remember that you can always add more food colouring but you cannot take it out! Grease each tin with margarine or PME Release-a-Cake then pour the cake mix into the tins and bake at 150°C.

Check after 15-20 mins by inserting a knife and when it comes out clean, the cakes are baked. Leave for 10 minutes then turn each cake out onto a wire cooling rack to finish cooling.
Step 2. Layering
Before layering your rainbow cake, take a little cooled boiled water and wipe the cake board. Wipe dry then place your first cake onto the centre of the board attaching with a little buttercream. Using a palette knife layer each cake on top of each other with a layer of buttercream in between.

Finish with a layer of buttercream over the entire cake. The easiest way to do this is using a palette knife and side scraper but don’t worry if you don’t have a side scraper as you will be piping over the top and so it doesn’t have to be perfect.

Refrigerate the cake for 20 minutes so that the buttercream sets slightly making it easier to handle.

Step 3. Piping
The Wilton tip set contains three different piping tubes to get creative with future projects but this time we used the 2D tube which gives the effect of a frilly star! Separate your buttercream into four pots and colour yellow, green, blue, and pink (use just a tiny amount of colouring as Wilton colours are super strong!) Cut off the tip of an icing bag, pop in the 2D tube and fill half to three quarter up with coloured buttercream.

Pipe a ring of stars starting around the base of the cake, changing colour each time until you reach the top.

Handy Hint:
When piping, hold your piping bag at a 45 degree angle to the cake and to create evenly sized stars, count as you pipe – 1 2 3, 1 2 3, 1 2 3, 1 2 3, 1 2 3 and so on. This sounds a little odd but it really works and keeps each piped star the same size so that the layers look even!

Step 4. Piping The Top
Repeat on top of the cake, once again holding your piping bag straight up at a 45 degree angle and keep counting. If you want smaller stars count 1 2 and if you want larger starts count 1 2 3 4. Finish by piping one star in the centre of the cake.

Handy Hint:
It really helps to have your cake on a turntable – it gives you height so that you are not bending down and makes piping around the sides of the cake and on top much easier!

Step 5. Finishing Touches
This fabulous cake is sure to impress family and friends just as it is, or you can jazz up and personalise it for a special occasion adding candles and a birthday or celebration topper!
‘Let’s Make A Layered Rainbow Cake’
Baking Box available from
www.cakecraftshop.co.uk

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