

To assemble and ice your Rainbow Cake:



(1)

Cool cake on wire rack.



(2)

While cake is cooling, cover cake board.



(3)

Cut cake in half. Ice one half with plain butter icing and place the other half on top. Ice the underside with plain icing too.



(4)

Turn cake upside-down onto board to resemble the arch of a rainbow. Complete icing the rest of the cake with plain butter icing.



(5)

Use coloured icing in rows to form the seven colours of a rainbow.
Red, orange, yellow, green, blue, indigo & violet.



(6)

Add chocolate money.

Bon appetit! Ann