

RAINBOW CAKE

Cake

150 g margarine or softened butter
 $\frac{3}{4}$ cup castor sugar
1 tsp. vanilla extract
3 eggs
 $1\frac{1}{2}$ cups self-raising flour, sifted with $1\frac{1}{2}$ tsp. baking powder
Green, red and yellow food colouring
 $\frac{1}{2}$ tsp. peppermint flavouring
 $\frac{1}{2}$ tsp. raspberry or rose flavouring

Icing

350 g (12 oz) softened butter
1 kg (2 lb) icing sugar
6 tbsp. hot water
2 tsp. vanilla essence
A few drops each of red, yellow and blue food colouring

Chocolate money (optional)

1. Preheat oven to 160°C (325°F).
2. Cream margarine or butter, sugar and vanilla extract together with a wooden spoon or electric beater, until pale and creamy.
3. Add eggs, one at a time, and mix well.
4. Add sifted flour and **fold in gently** until mixed.
5. Divide mixture into three bowls.
6. Colour one third of the mixture with green food colouring and peppermint flavouring.
7. Colour one third of the mixture with red food colouring and raspberry or rose flavouring.
8. Colour one third of the mixture with yellow food colouring.
9. Grease and line the base of a 22cm ring tin with baking paper.
10. Put mixture into tin in three layers. Use spatula to smooth down each layer.
11. Bake at centre of oven for 1 hour or until done. (*The waiting is the hardest part!*)
12. Turn cake out and cool on a wire rack.

To assemble and ice

1. While cake is cooling, cover cake board with paper.
2. In a large bowl, mix butter until creamy and add icing sugar (*a cup at a time*) and hot water. Beat until smooth. Cover with cling wrap until needed.
3. Cut cake in half and ice one half with plain butter icing, then place the other half on top.
4. Ice the underside first. (*So much easier!*) Then turn cake upside-down to resemble the arch of a rainbow.
5. Ice the whole cake with butter icing as it makes a nice base coat for the coloured icing.
6. Divide remaining icing into separate bowls, adding food colouring to make each a colour of the rainbow: red, orange, yellow, green, blue, indigo and violet.*
7. Use coloured icing in rows to form the seven colours of a rainbow.
8. For extra decoration, add chocolate money. YUM!

Bon appétit!

Ann

* If you have any icing left over, you could use it to ice cookies or cupcakes later.