

Suitable for freezer	The cake is but not when decorated.
Serves	16
Prep Time	1 hour
Cooking Time	25-30mins Gas 4 / 180°C / Fan 165°C / 350°F

RAINBOW CAKE RECIPE ONE PAN

Ingredients:

150g butter/margarine
 55g coconut oil
 215g caster sugar
 2 teaspoon vanilla extract
 4 eggs
 365g plain/all purpose flour
 4 teaspoon baking powder
 160g unsweetened full-fat yoghurt (I use creamy Greek yoghurt)
 80g full fat milk
 Food colouring paste of your choice

Method:

I used an electric food whisk, (but it can be done in a mixer or by hand) beat the butter and sugar until pale and smooth.

Beat one egg at a time to the butter and sugar mixture.

Add the coconut oil (melted/liquid), milk and yoghurt and beat briefly to combine.

Sift flour into a bowl with baking powder and stir to combine before adding to the cake batter. Combine the flour using a spatula in a folding motion.

Next, split your cake batter in half, so half in one bowl and half in another so your two cake pans will end up being a very similar size before dividing quantities into your colours.

Now for the time-consuming part:

I used 6 colours for my rainbow cake and each cake tin will have the same colours but reverse order.

The first colour will be the largest, then gradually getting smaller over the number of colours that you use.



As the cake batter at this stage is not coloured it's easier to divide the mixture into the 6 bowls with decreasing amounts of batter so the last bowl will be the smallest, the first bowl, the largest portion.

I used an 8" cake tin which was greased and lined with paper (also greased).

Now mix in the food colouring into each portion, I found the food colouring paste mixed very easily using a spatula. Make sure you wash your spatula inbetween colours.

Add the largest colour first, tap the tin on the work surface to allow spreading of the mixture each time you add a layer in the center of the tin.

Repeat the process for the second cake pan but in the reverse colour order.

Bake in a preheated oven, Gas mark 4, 180°C, 350°F, Fan 165°C for 25-30mins (skewer test).

Once fully cooled, I filled with a strawberry buttercream, and then made my best attempt at creating a unicorn to fulfil my sons wishes.

