

PRIDE Rainbow Cake

Serves 18-22

Hands-on Time 2 1/2 hours (plus cooling)

Baking Time 48 minutes

Ingredients

- 550g unsalted butter (plus extra for greasing, softened)
- 350g caster sugar
- 2 medium egg yolks
- 5 medium eggs
- 3 1/2 tsp vanilla extract
- 420g plain flour
- 1/4 tsp plus a pinch fine salt
- 3 tbsp baking powder
- 4 tbsp full-fat milk
- Food colouring (liquid gel recommended: red, blue, yellow, black)
- 2 tbsp cocoa powder
- 400g icing sugar
- 1 portion Swiss meringue buttercream (optional)

Equipment

- Scissors
- Baking parchment
- 2 x 20cm square cake tins (fixed or push-bottom)
- Large mixing bowl
- Electric whisk or wooden spoon
- Spatula
- Sieve
- Mixing bowl
- 7 small bowls
- 1/8 tsp measure
- Wire rack
- Palette knife

Method

1. Make the Cake Batter

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4. Grease the cake tins with butter and line with parchment.
- In a large bowl, beat 350g butter and caster sugar until light and creamy.
- Add egg yolks, followed by eggs one at a time, and 2 tsp vanilla extract. Beat until combined.
- Sieve flour, 1/4 tsp salt, and baking powder into the batter. Fold in 1/3 at a time until fully incorporated.
- Stir in 3 tbsp milk until combined.

2. Colour the Batter

- Divide the batter evenly between 7 small bowls.
- Add 1/8 tsp of red, blue, and yellow food colouring to three bowls. Mix to create orange (red + yellow), green (blue + yellow), and purple (red + blue) in the remaining bowls.
- Sieve 1 tbsp cocoa powder and a pinch of salt into the last bowl for the brown layer.

3. Bake the Layers

- Spread one coloured batter into a prepared tin, smoothing evenly. Repeat with another colour.
- Bake for 12 minutes. Cool on a wire rack, then repeat with the remaining colours, greasing and re-lining the tins each time.

4. Make the Buttercream

- In a clean bowl, beat 200g butter, icing sugar, 1 tbsp cocoa powder, 1 tbsp milk, 1 1/2 tsp vanilla extract, and 2 tsp black food colouring until smooth.

5. Assemble the Cake

- Place the purple sponge on a cake board or plate. Spread a thin layer of buttercream on top.
- Stack the remaining sponges in this order: blue, green, yellow, orange, red, and brown, spreading buttercream between each layer.
- Cover the sides and top of the cake with the remaining buttercream. Chill to set.

6. Decorate (Optional)

- Divide Swiss meringue buttercream into 6 bowls and colour each with food colouring.
- Smear coloured buttercream across the top to create a rainbow design. Decorate the sides as desired.
- Finish with sprinkles or other decorations.

Enjoy!