



Rainbow Cake

Experience the vibrant and colourful delight of this soft and fluffy rainbow cake to make any celebration unforgettable.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
SPONGE CAKE	
Classic Arana Silky Sponge Mix 15kg	1.000kg
Egg	0.400kg
Water	0.400kg
Various food colours	As required
BUTTER CREAM	
Butter (room temperature)	0.300kg
Icing Sugar	0.500kg
Thickened Cream	0.050kg

PRODUCTS

102058 Classic Arana Silky Sponge Mix 15kg

METHOD



CAKE

1. Combine all ingredients in a bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Whisk on high speed for 8 minutes.
4. Whisk on low speed for 2 minutes.
5. Divide batter into 6 bowls and add desired food colouring to each and mix through.
6. Deposit into paper lined baking tins. Approx 150g batter per 20cm tin or scale as desired with your preferred number of layers.
7. Bake at 190°C until baked through.
8. Transfer to wire rack to cool.

BUTTERCREAM

1. Place butter into a bowl.
2. Using a paddle, mix on high speed until butter is light and pale in colour.
3. Add the icing sugar and mix on low speed for 2 minutes.
4. Add cream and mix on high speed until the mixture is light.

ASSEMBLY

1. Place one cake top side down onto a cake board.
2. Evenly spread 100g buttercream over the first cake.
3. Repeat with the remaining layers of cake, applying 100g buttercream between each layer.
4. Decorate as desired with the remaining buttercream.