

Rainbow Surprise Cake



Recipe

Makes 20 slices

Ingredients

Cake

- 240ml sunflower oil
- 6 extra-large eggs
- 500g white sugar
- 580g Golden Cloud Cake flour
- 4tbsp baking powder
- 1 tsp salt
- 2 tsp vanilla extract
- 550ml milk
- X 4 different colours of food colouring

Frosting

- 750g icing sugar
- 240g unsalted butter
- 2 tsp vanilla extract

Chocolate Drip

- 80g white chocolate
- 40g whipping cream
- Sprinkles and sweets

Cupcakes

1. Preheat the oven to 170°C and prepare a 5x 15cm round cake tins with oil and parchment paper. If you only have two tins bake the cake layers in batches.
2. Add the oil, eggs, and sugar to a bowl of a stand mixer fitted with a whisk attachment. Beat on medium-high speed until well combined, about 4 minutes.
3. Sift together the salt, flour, and baking powder then add the flour mixture to the egg and sugar mixture. Beat at low speed until just combined.
4. In a jug combine the milk and vanilla extract, and slowly pour this into the cake batter with the mixer's motor running at low speed. Scrape down the sides of the bowl and mix again, making sure it is lump-free.
5. Separate the batter evenly between 5 bowls. Colour each bowl of batter a different colour - pink, yellow, blue, purple, and green.
6. Pour the coloured batter into the prepared cake tins.
7. Bake in a preheated oven for 25 - 30 minutes or until a skewer inserted into the center of the cake comes out clean. Remove the cakes from the oven and allow them to cool in their tins for 30 minutes before turning them onto a wire rack to cool completely.

8. Wrap each cake layer in plastic clingfilm and refrigerate overnight.

Frosting

1. Add the unsalted butter and icing sugar to a bowl of a stand mixer fitted with a paddle attachment and beat at medium speed until the mixture looks like fine breadcrumbs.
2. In a small jug combine the vanilla extract and milk. Slowly pour this into the icing sugar mixture with the motor of the mixer running at a low speed. Once all of the milk has been added, beat at high speed until light and fluffy, about 5 minutes. Be sure to scrape the sides of the bowl often while mixing.

Decorating

1. Remove the cakes from the fridge and use a knife or cake leveler to level each layer.
2. Use an 8cm round cookie cutter to cut a circle out of the center of three of the five cake layers.
3. Secure one of the full cake layers onto a cake plate with a little frosting, cover the surface with buttercream.
4. Place one of the 3 cake layers with the center missing onto this first layer, cover the top with buttercream, and then continue with the next two layers.
5. Fill the cavity you have created with sweets, sprinkles, and mini chocolates.
6. Place the final full cake layer on top and then cover the entire cake with a thin layer of buttercream, place the cake in the fridge for an hour to firm up.
7. Colour the remaining buttercream pink (or any colour you'd like) and spread this over the entire cake, smoothing it out with a cake scraper.
8. To a bowl add the chopped white chocolate and cream, heat this in the microwave at increments of 15 seconds until melted, stirring often.
9. Pour the chocolate mixture over the top of the cake and use a knife or spatula to help create the drips.
10. Decorate the cake with swirls of frosting and sprinkles, serve and enjoy!

Rainbow Sheet Cake



Recipe

Makes 20 slices

Ingredients

Cake

- 120ml sunflower oil
- 3 extra-large eggs
- 250g white sugar
- 290g Golden Cloud Cake flour
- 2tbsp baking powder
- ½ tsp salt
- 1 tsp vanilla extract
- 270ml milk
- X 4 different colours of food colouring

Frosting

750g icing sugar

240g unsalted butter
2 tsp vanilla extract

Cupcakes

1. Preheat the oven to 170°C and prepare a rectangular cake tin (35x28x7cm) with oil and parchment paper.
2. Add the oil, eggs, and sugar to a bowl of a stand mixer fitted with a whisk attachment. Beat on medium-high speed until well combined, about 2 minutes.
3. Sift together the salt, flour, and baking powder then add the flour mixture to the egg and sugar mixture. Beat at low speed until just combined.
4. In a jug combine the milk and vanilla extract, and slowly pour this into the cake batter with the mixer's motor running at low speed. Scrape down the sides of the bowl and mix again, making sure it is lump-free.
5. Separate the batter evenly between 4 bowls. Colour each bowl of batter a different colour - pink, yellow, blue, and green.
6. Pour the coloured batter into the prepared cake tin.
7. Bake in a preheated oven for 30 minutes or until a skewer inserted into the center of the cake comes out clean. Remove the cake from the oven and allow it to cool in its tin for 30 minutes before turning it onto a wire rack to cool completely.

Frosting

1. Add the unsalted butter and icing sugar to a bowl of a stand mixer fitted with a paddle attachment and beat at medium speed until the mixture looks like fine breadcrumbs.
2. In a small jug combine the vanilla extract and milk. Slowly pour this into the icing sugar mixture with the motor of the mixer running at a low speed. Once all of the milk has been added, beat at high speed until light and fluffy, about 5 minutes. Be sure to scrape the sides of the bowl often while mixing.
3. Split the frosting between 5 bowls and colour with food colouring – pink, purple, yellow, green, and blue.
4. Fill a piping bag fitted with a small star nozzle with the purple frosting.
5. Fill 4 plain piping bags with the rest of the colours, and pipe rows of each colour onto a piece of plastic cling film. Roll up the cling film, and use a scissors to cut the plastic on one end. Place this into a piping bag fitted with a large star nozzle.
6. Pipe rosettes onto the surface of the sheet cake until it is filled, slice and enjoy!

Rainbow Surprise Cupcakes



Recipe
Makes 24

Ingredients

Cupcakes
120ml sunflower oil
3 extra-large eggs
250g white sugar

290g Golden Cloud Cake flour
2tbsp baking powder
½ tsp salt
1 tsp vanilla extract
270ml milk
X 4 different colours of food colouring

Frosting

500g icing sugar
160g unsalted butter
1 tsp vanilla extract
Sprinkles and small sweets

Cupcakes

1. Preheat the oven to 170°C and line two 12-hole cupcake pans with 24 cupcake cases.
2. Add the oil, eggs, and sugar to a bowl of a stand mixer fitted with a whisk attachment. Beat on medium-high speed until well combined, about 2 minutes.
3. Sift together the salt, flour, and baking powder then add the flour mixture to the egg and sugar mixture. Beat at low speed until just combined.
4. In a jug combine the milk and vanilla extract, and slowly pour this into the cake batter with the mixer's motor running at low speed. Scrape down the sides of the bowl and mix again, making sure it is lump-free.
5. Separate the batter evenly between 4 bowls. Colour each bowl of batter a different colour, pink, orange, blue, and green.
6. Pour a little of each colour batter into the cupcake cases, be sure not only fill the cases 2/3's of the way up.
7. Bake in a preheated oven for 12 – 15 minutes or until a skewer inserted into the center of the cupcake comes out clean. Remove the cupcakes from the oven and allow them to cool completely.

Frosting

1. Add the unsalted butter and icing sugar to a bowl of a stand mixer fitted with a paddle attachment and beat at medium speed until the mixture looks like fine breadcrumbs.
2. In a small jug combine the vanilla extract and milk. Slowly pour this into the icing sugar mixture with the motor of the mixer running at a low speed. Once all of the milk has been added, beat at high speed until light and fluffy, about 5 minutes. Be sure to scrape the sides of the bowl often while mixing.
3. Add the food colouring if using and mix again, fill a piping bag fitted with your chosen nozzle with the frosting.
4. Use an apple corer to core out the centre of each cupcake, fill this with sprinkles and mini sweets.
5. Pipe a swirl of buttercream onto each cupcake and decorate with more sprinkles, serve and enjoy!