



Rainbow cake

20'
Hands on

50'
Cook Time

20-25
Portion(s)

2
Difficulty



Method

For the sponge cake

- Preheat oven to 140* C (284* F) Fan.
- In a mixer's bowl, add the butter at room temperature and the sugar.
- Beat until the mixture is light and fluffy.
- Add the yogurt, the eggs, vanilla extract, vinegar and 3 tablespoons of flour.
- Beat to combine and remove mixing bowl from stand.
- Place the remaining flour in a bowl and add the baking soda.
- Add to the mixing bowl and mix with a spatula.
- Divide the mixture between 5 bowls.
- Add one color of the [food coloring paste](#) to each bowl and mix.
- Transfer each mixture to a 20 cm [baking pan](#). Spread evenly with your hand.
- Bake for 40-50 minutes.

For the buttercream

- In a mixer's bowl, add the butter at room temperature and the icing sugar.
- Beat until light and fluffy.
- Cut a sheet of parchment paper into 3 equal sized pieces and place on a serving platter in the shape of a triangle.
- Add some of the butter cream in the center of the platter to keep the sponge cake in place.
- Place the first sponge cake on the platter and spread 1 heaping tablespoonful of the butter cream over it.
- Cover with the second sponge cake and spread another 1 tablespoonful of the butter cream.
- Repeat the same process with the remaining sponge cakes and half of the butter cream.
- Use a spoon to spread the rest of the butter cream over the whole surface of the cake.
- Smooth with a [spatula](#) and sprinkle with pastry confetti.

Ingredients

For the sponge cake

- 350 g butter, at room temperature
- 680 g granulated sugar
- 380 g strained yogurt
- 5 eggs, medium
- 1 teaspoon(s) [vanilla extract](#)
- 1 tablespoon(s) vinegar
- 600 g all-purpose flour
- 2 teaspoon(s) baking soda
- 1 teaspoon(s) [orange food coloring paste](#)
- 1 teaspoon(s) [yellow food coloring paste](#)
- 1 teaspoon(s) [green food coloring paste](#)
- 1 teaspoon(s) [red food coloring paste](#)
- 1 teaspoon(s) [blue food coloring paste](#)

For the buttercream

- 700 g butter, at room temperature
- 700 g icing sugar

To serve

- sprinkles

Διατροφικός πίνακας

Nutrition information per portion

648 Calories (kcal)	36.0 Total Fat (g)	23.0 Saturated Fat (g)	75.0 Total Carbs (g)
32%	51%	115%	29%
57.0 Sugars (g)	5.0 Protein (g)	1.0 Fibre (g)	0.78 Sodium (g)
63%	10%	4%	13%