



## Rainbow Layer Cake

READY IN



120 min.

SERVINGS



10

CALORIES



1163 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter softened
- ☐ 6 eggs
- ☐ 5.4 oz purple gel food coloring
- ☐ 3 tablespoons milk
- ☐ 2 lb powdered sugar
- ☐ 1 cup shortening
- ☐ 2 teaspoons vanilla
- ☐ 2 boxes vanilla cake donut holes
- ☐ 1 cup vegetable oil

- ☐ 2 cups water

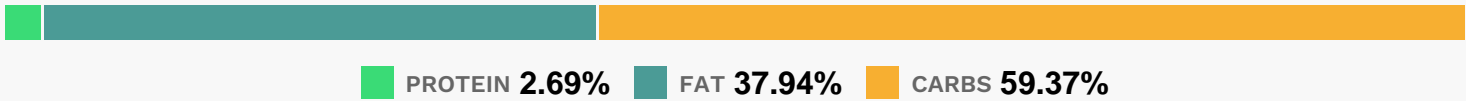
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Heat oven to 350F. Spray 3 (8-inch) round cake pans with cooking spray.
- ☐ In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among 6 small bowls, about 1 1/3 cups each.
- ☐ Using food colors, tint batter in 1 bowl blue, 1 bowl red, 1 bowl green, 1 bowl yellow, 1 bowl orange (using red and yellow) and 1 bowl purple (using blue and red).
- ☐ Refrigerate 3 colors of batter until ready to bake.
- ☐ Pour remaining 3 colors of batter into cake pans.
- ☐ Bake 18 to 20 minutes or until cake springs back when touched lightly in center and begins to pull away from side of pan. Cool 10 minutes.
- ☐ Remove from pans to cooling racks; cool completely.
- ☐ Wash cake pans.
- ☐ Bake and cool remaining 3 cake layers as directed.
- ☐ In large bowl, beat shortening and butter with electric mixer on medium speed until light yellow. On low speed, gradually beat in powdered sugar. Beat in vanilla.
- ☐ Add milk, 1 tablespoon at a time, beating until frosting is smooth. Beat on high speed until light and fluffy.
- ☐ Trim rounded tops off cakes to level, if needed. On serving plate, place purple cake layer.
- ☐ Spread with frosting to within 1/4 inch of edge. Repeat with blue, green, yellow, orange and red cake layers.
- ☐ Spread light coat of frosting on top and side of cake to seal in crumbs, then frost with remaining frosting.

# Nutrition Facts



## Properties

Glycemic Index:8.8, Glycemic Load:0.09, Inflammation Score:-5, Nutrition Score:12.767826225447%

## Nutrients (% of daily need)

Calories: 1162.82kcal (58.14%), Fat: 49.74g (76.52%), Saturated Fat: 20.39g (127.41%), Carbohydrates: 175.16g (58.39%), Net Carbohydrates: 174.02g (63.28%), Sugar: 132.66g (147.4%), Cholesterol: 147.55mg (49.18%), Sodium: 906.79mg (39.43%), Alcohol: 0.28g (100%), Alcohol %: 0.1% (100%), Protein: 7.93g (15.86%), Phosphorus: 410.77mg (41.08%), Selenium: 17.85µg (25.51%), Calcium: 254.83mg (25.48%), Vitamin K: 23.4µg (22.28%), Vitamin B2: 0.38mg (22.17%), Vitamin E: 3.32mg (22.13%), Folate: 85.47µg (21.37%), Vitamin B1: 0.24mg (16.19%), Vitamin A: 717.12IU (14.34%), Iron: 2.55mg (14.19%), Vitamin B3: 2.5mg (12.52%), Manganese: 0.22mg (11.25%), Vitamin B5: 0.89mg (8.9%), Copper: 0.12mg (5.87%), Zinc: 0.87mg (5.8%), Vitamin B12: 0.3µg (4.96%), Fiber: 1.14g (4.55%), Magnesium: 16.11mg (4.03%), Vitamin B6: 0.08mg (3.88%), Vitamin D: 0.58µg (3.85%), Potassium: 115.74mg (3.31%)