



Rainbow Layer Cake

READY IN



185 min.

SERVINGS



12

CALORIES



937 kcal

DESSERT

Ingredients

- 2 boxes vanilla cake donut holes
- 5.4 oz pizza dough
- 1 cup shortening
- 1 cup butter softened
- 2 lb powdered sugar
- 2 teaspoons vanilla
- 3 tablespoons milk

Equipment

- bowl
- oven
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms and sides of 3 (8-inch) round cake pans with cooking spray.
- In large bowl, beat 1 box cake mix, water, oil and eggs called for on box, with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among 3 small bowls. Using food colors, tint batter in 1 bowl blue, 1 bowl red and 1 bowl green to desired shades.
- Bake 17 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- Meanwhile, repeat with second box of cake mix, water, oil and eggs to make 3 more layers. Divide batter evenly among 3 small bowls. Using food colors, tint batter in 1 bowl yellow, 1 bowl orange (using red and yellow) and 1 bowl purple (using blue and red). Repeat baking and cooling.
- In large bowl, beat shortening and butter with electric mixer on medium speed until well blended. 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 off rounded tops of cake layers to level, if necessary. On serving plate, place purple cake layer. Frost with 1/2 cup frosting. Repeat with blue, green, yellow, orange and red cake layers. Frost top and side of cake with thin layer of frosting to form a crumb coat. Refrigerate 30 minutes.
- Spread remaining frosting on top and side of cake. Store loosely covered at room temperature.

Nutrition Facts



PROTEIN 2.02% **FAT 34.15%** **CARBS 63.83%**

Properties

Glycemic Index:7.33, Glycemic Load:0.07, Inflammation Score:-4, Nutrition Score:8.3482609067274%

Nutrients (% of daily need)

Calories: 936.82kcal (46.84%), Fat: 36.12g (55.57%), Saturated Fat: 15.84g (99.03%), Carbohydrates: 151.89g (50.63%), Net Carbohydrates: 150.75g (54.82%), Sugar: 111.26g (123.62%), Cholesterol: 41.12mg (13.71%), Sodium: 814.68mg (35.42%), Alcohol: 0.23g (100%), Alcohol %: 0.14% (100%), Protein: 4.82g (9.63%), Phosphorus: 298.75mg (29.87%), Calcium: 198.86mg (19.89%), Folate: 60.88µg (15.22%), Vitamin E: 2.24mg (14.92%), Vitamin B1: 0.19mg (12.9%), Vitamin B2: 0.21mg (12.56%), Vitamin K: 12.75µg (12.14%), Selenium: 8.12µg (11.61%), Iron: 2.09mg (11.59%), Vitamin B3: 2.07mg (10.35%), Vitamin A: 478.8IU (9.58%), Manganese: 0.18mg (9.07%), Fiber: 1.14g (4.56%), Vitamin B5: 0.4mg (4.05%), Copper: 0.08mg (3.78%), Zinc: 0.44mg (2.91%), Magnesium: 10.39mg (2.6%), Potassium: 66.09mg (1.89%), Vitamin B6: 0.03mg (1.37%)