



Rainbow Cake

Silver White Cake

makes 2 layers

2 cup flour
1 1/2 cup sugar
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla
4 egg whites (use carton of egg whites)
1/2 cup shortening
1 cup milk

Heat oven to 350 degrees.

Grease and flour 2 8" round pans.

Beat flour, sugar, baking powder, salt, shortening and 1/2 cup milk in bowl on medium speed for 2 minutes.

Add the remaining milk, vanilla, egg whites and beat 2 minutes more on high being sure to scrape the sides of bowl as necessary. Pour batter into pans.

Bake 25 minutes or until a wooden toothpick inserted into the center comes out clean.

Chocolate Buttercream

1 1/2 sticks, softened butter
1/2 cup unsweetened cocoa (whisked to remove lumps)
2 1/2 cups confectioner's sugar
Up to 1/4 cup milk
1 teaspoons vanilla extract
1/4 teaspoon espresso powder

Use an electric beater to beat butter for 3 minutes until smooth and creamy. Add cocoa and beat to combine. Add sugar and 2 T milk and beat. Add vanilla extract and espresso powder and combine well. Add additional milk a T at a time until spreading consistency is reached. Use this frosting as filling and crumb coat.

Vanilla Buttercream

1 stick butter softened
1 1/2 cups confectioner's sugar sifted
1 teaspoons vanilla
pinch salt
1 - 2 tablespoons milk heavy cream, or half-and-half

Place softened butter in mixing bowl and cream the butter with electric mixer until it is smooth and has lightened in color, about 3 minutes.

Add confectioner's sugar, 1/2 a cup at a time. After each cup has been incorporated, turn the mixer onto the highest speed setting and for about 10 seconds to lighten the frosting.

Add vanilla and a pinch of salt and combine until well-incorporated.

Add milk, heavy cream or half-and-half until the frosting has reached the preferred consistency. For a firmer frosting, add more confectioner's sugar, a 1/4 cup at a time.

For a softer frosting, add more milk or cream, a tablespoon at a time.

Split frosting into 3 bowls and color each. Spoon each color in a line onto plastic wrap. Roll up plastic wrap, lengthwise and place in piping bag with large star tip. Pipe rainbow rosettes onto top of cake.