

Tie Dye Cake

2 cups flour
1 ½ cups sugar
3 ½ teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla
4 egg whites
½ cup shortening
1 cup milk
Food Coloring (drops or gel)

Heat oven to 350 degrees. Grease and flour 2 8" round pans. Beat flour, sugar, baking powder, salt, shortening and $\frac{1}{2}$ 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.

Decide on how many different colors you want and split cake batter between that many bowls. Add food coloring to each bowl to reach desired shade. Stir well. Pour batter into prepared pans in a patchwork fashion, alternating colors in a single layer. Continue until all batter has been used and each cake pan is filled equally.

Bake 30-35 minutes or until a wooden toothpick inserted into the center comes out clean.

Cool 5 minutes in pans, then turn cake out of pan and cool for another hour until completely cooled before frosting.

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16 Manning Street, Derry, NH

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