



## Rainbow Cake

Makes: One 6 or 8-inch cake

### Ingredients:

For the cake:

2 large eggs

1 cup whole milk

1/2 cup sour cream

1/2 cup vegetable oil

1 tsp. vanilla extract

2 1/2 cups granulated sugar

3 cups all-purpose flour

1 1/2 tsp. baking soda

1 tsp. baking powder

1 tsp. kosher salt

1 cup water

Gel food coloring

Green cake drip

Festive sprinkles

For the frosting:

1 cup unsalted butter, at room temperature

2 (8-oz.) pkg. cream cheese, softened

2 lbs. confectioners' sugar

2 tsp. vanilla extract

1/2 tsp. kosher salt

### Method:

1. Preheat the oven to 350 F.
2. Line 4 6- or 8-inch cake pans with cooking spray and parchment; set aside.
3. In a large bowl, whisk to combine eggs, milk, sour cream, oil, vanilla, and sugar. Add flour, baking soda, baking powder, salt, and half the water until smooth. Whisk in remaining water.
4. Divide batter into 6 bowls and stir in coloring to create a rainbow of batters.
5. Divide between cake pans, pouring in one color at a time, and bake for 25–30 minutes until cakes spring back to the touch.
6. Transfer cakes to a wire rack, removing pans and parchment, and cool completely.
7. Prepare frosting: Beat butter and cream cheese until smooth and fluffy. Slowly beat in confectioners' sugar. Beat in vanilla and salt; beat until fluffy.
8. Fill and frost cake. Chill until firm. Color remaining frosting as desired.
9. Warm cake drip in the microwave and use to decorate cake.
10. Finish with piped frosting and sprinkles.

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