



Polly Horvath's Rainbow Cake

“The cake was, as Marlin promised, magic—a wonder of layers.”—*Pine Island Home*, pg. 177

Ingredients:

- 2 ¼ cups all-purpose flour
- One Tbsp. baking powder
- ¼ tsp. table salt
- ¾ cup unsalted butter
- 3 eggs
- 1 ½ cups sugar
- 1 Tbsp. vanilla extract
- 1 ⅓ cups milk
- Food coloring
- Seven flavor extracts

Preheat the oven to 350 degrees.

Combine flour, baking powder, and salt.

Beat butter and sugar until fluffy. Add eggs one at a time. Add the vanilla.

Alternate adding the dry ingredients mix and milk to the wet mix until batter is smooth.

Divide the batter into seven small bowls and color and flavor each differently. (Might we suggest blue food coloring with coconut extract? Deciding what flavor goes with what color is the fun part!)

Spray seven six-inch cake pans with cooking spray. Pour batter from each bowl into its own little pan. (If you do not have seven six-inch cake pans you must go out and buy them immediately! Once you have made this cake you will be asked for it constantly because, let's face it, it's just so much fun. Who wouldn't love a rainbow cake?)

Bake the cakes two at a time in the oven for about fifteen minutes and then cool them.

Make a simple icing. Any one you are used to will do. I suggest a white icing so that the colored layers are the star.

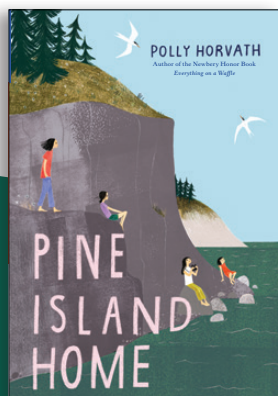
You can take a stick of butter and mix it with confectioner's sugar and a little milk and vanilla and use that.

It's pretty basic. Or you can get fancier. It is up to you. Stack the cakes and ice between the layers and down the sides.

Make sure there is a drum roll when you slice it.

P.S. If you want to use a plain white mix that you color and flavor, that is also okay. I will never tell.

—Polly



*Make sure you cook with an adult or have adult supervision. They might have their own recipe they'd like to share with you!

Pine Island Home
by Polly Horvath
Margaret Ferguson Books
HOLIDAY HOUSE

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