

Pas de Deux Blush Pink Ruffled Rainbow Layer Cake

Snow White Vanilla Birthday Cake

Ingredients

1/2 cup butter
2 cups white sugar
3 1/2 cups all-purpose flour
1 teaspoon salt
3 teaspoons baking powder
1 1/2 cups ice water
1 teaspoon vanilla
1/2 teaspoon almond extract
4 egg whites beaten stiff



Method:

Add sugar to the butter and beat until light. Sift dry ingredients and add alternately with ice water and flavorings, beating thoroughly after each addition. Fold in the beaten egg whites.

Separate equally into five bowls. Leave the first pan white, add a touch of food coloring to each bowl, adding a bit more as you go along. Fold in the coloring carefully.

Pour into five 6-inch greased layer pans and bake at 350 degrees for about 30 minutes.

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When I had slightly underwhelming results, I searched up this recipe from Allrecipes. It was touted to be "a buttery white cake that comes together in minutes but tastes like you spent all day making it." And, oh boy, were they were right!

Simple White Cake

Ingredients

1 cup white sugar
1/2 cup butter
2 eggs
2 tsp vanilla extract
1 1/2 cups all-purpose flour
1 3/4 tsp baking powder
1/2 cup milk



Directions

Preheat oven to 350 F. Grease and flour 5 6-inch cake pans. Cream sugar and butter together in a large mixing bowl. Add the eggs, one at a time, beating well after each addition. Mix in the vanilla.

Combine the flour and baking powder and add gradually to the creamed mixture and blend well.

Finally, mix in the milk until the batter is smooth.

Divide five equal portions of batter into mixing bowls. Add food coloring to each, gradually increasing the amount for each layer.

Pour into the prepared pans and bake for 30-40 minutes until cake springs back and a toothpick inserted into the center comes out clean.

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You've got to know, I had the most fun making this frosting from Sweetapolita. It was a bit unusual in that it was made in a large metal pan over a pot of simmering water. It was great fun watching it rise up and stiffen into glossy peaks. I doubled this recipe because I wanted to ice both cakes. One batch would work for either one of these layer cakes.

This is definitely a recipe I'd use again and again...

Angel Feather Icing

Ingredients

2 egg whites
3/4 cup sugar
1/3 cup corn syrup
2 tablespoons of water
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon vanilla (I used almond flavoring)



Method

Put everything except the vanilla into the top of a double boiler (or in a large metal wide-mouthed mixing bowl) with boiling water beneath.

Start beating immediately with a rotary beater or electric mixer until the mixture stands in stiff peaks.

Remove from heat, add flavoring, and keep on beating until it is thick enough to spread easily.

Allow to cool slightly.

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Cake Assembly (The Tricky Part, Pay Attention)



** For the second cake, you may wish to slice off the rounded "tops" of each layer of cake. It removes some of the "brown crumb" color in the cake and helps the layers to stack flat. I didn't have this problem with the first cake recipe.

Dollop a small bit of icing on the bottom of your cake plate to hold the first layer in place. Lay down the darkest pink layer first. Spread with icing and add the next darker shade layer. Repeat until all layers are stacked. Cover the entire cake with a coating of icing on top and all around the sides.

Watch this simple demonstration on the ruffling technique on YouTube: [Ruffled Icing](#)

Using a Wilton petal tip (mine was quite small, #104 or #123) fill the pastry bag with icing and ruffle, beginning at the bottom of each layer. Pipe up the sides until reaching the top. Repeat as desired.

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