Rainbow Layer Cake with Cream

czas przygotowania: **45 min**

poziom trudności: **średni**



A spectacular rainbow layer cake featuring six colourful sponge layers filled with smooth, creamy custard. Made with Gellwe Karpatka Cream Mix and topped with fluffy whipped cream, this eye-catching cake reveals a beautiful rainbow of colours in every slice. Perfect for birthdays, children's parties and special celebrations.

Składniki

For the rainbow cake layers:

- Plain flour – 400 g
- Icing sugar – 200 g
- Gellwe Baking Powder – 6 tsp
- Gellwe Vanilla Sugar (15 g) – 1 pack
- Large eggs – 6
- Butter or margarine – 350 g
- Milk – 100 ml
- Food colouring (yellow, red and blue) – 3 packs

For the Karpatka cream filling:

- Gellwe Karpatka Cream Mix – 1 pack
- Milk – 400 ml
- Whipping cream (30% fat) – 50 ml

For the whipped cream topping:

- Whipping cream (30% fat) – 200 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 1 pack
- Icing sugar – 1–2 tbsp

Sposób przygotowania