Rainbow Cake Recipe

1. **14 egg yolks**
   - 2 cups sugar
   - 3-1/2 cups cake flour
   - 7/8 tsp cream of tartar
   - 1 cup water
   - 7/8 tsp salt
   - 7 tsps vanilla extract

   Whisk until pale yellow

   **BOWL A**

2. **14 egg whites**
   - 7/8 tsp cream of tartar

   Whisk until stiff peaks form

   **BOWL B**

3. Gently fold the mixture in **BOWL B** into **BOWL A** until mixed.

4. Divide the mixture into seven equal portions and mix one to two drops of food coloring into each portion. Colors: yellow, red, blue, green, purple, orange, and pink. Pour batter into cake pans.

   7 × 8" round cake pans lined ONLY at the bottom

5. Bake at 350°F for 18 minutes.

6. Remove from oven. Let cool for 10 minutes before removing from pans (run a knife around the sides if needed) and leave until completely cool.

7. Prepare the filling and frosting.

   **WHIP!** until thick

   6 cups whipping cream

8. Stack the seven layers of cake together.

9. Frost all around with the remaining whipped cream!

   Whipped cream filling with cut-up fruits (mango, kiwi, strawberries) between each layer of cake
Pie in the Sky

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