



PREP: 45 min +  
chilling  
COOK: 50 min  
SERVES: 12

## Bubble Gum Marble Rainbow Cake

This bold, bright party cake features layers of marbled vanilla cake sandwiched between fluffy bubblegum buttercream. It's just like a rainbow cake, but so much more fun - just add candles!

### Ingredients

#### Cake

400g butter, softened  
1 tbsp Queen Madagascar Vanilla Bean Paste  
2 cups (440g) caster sugar  
4 cups (600g) plain flour, sifted  
6 sachets Dr. Oetker Baking Powder  
1 ½ cups (375ml) milk  
6 large eggs  
Queen Food Colour Gel or Liquid in Red, Blue, Green & Yellow

#### Swiss Meringue Buttercream

### Method - Cake

#### STEP 1

Preheat oven to 180 degrees C, grease and line 2 x 20cm round cake tins.

#### STEP 2

Combine butter, vanilla, sugar, milk, eggs, sifted flour and Baking Powder in the bowl of a stand mixer. Mix on low until all combined, then increase to high, beating until light and well mixed.

#### STEP 3

Divide mixture evenly into six bowls using a scale or half cup measure. Use Food Colour Gels to create desired rainbow colours in Red, Orange, Yellow, Blue, Green, Purple.

#### STEP 4

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## Ingredients

300g pasteurised egg white from carton  
2 1/4 cups (500g) caster sugar  
500g butter, slightly softened  
3-4 tsp Queen Bubble Gum Flavour for icing

## Decorate

Dr. Oetker Polka Dots  
Dr. Oetker Sour Strands  
Dr. Oetker Hundreds & Thousands

## Method - Cake

Add bowls 1-3 into one cake tin and use the end of a spoon to gently marble colours. Repeat in the second tin with bowls 4-6. Bake for 45-50 minutes or until an inserted skewer comes out clean. Allow to cool for 15 minutes before turning out onto a cake rack to cool completely.

## Method - Swiss Meringue Buttercream

### STEP 1

Prepare buttercream by dicing butter into 2cm pieces, set aside. Combine egg whites and caster sugar in a large bowl and sit over a saucepan of just simmering water. Whisk continuously until mixture is hot to touch and sugar dissolves.

### STEP 2

Transfer mixture to a stand mixer with a whisk attachment fitted. Whisk for 5-10 minutes until a thick glossy meringue forms with stiff peaks and the mixture has cooled down.

### STEP 3

Switch to a paddle attachment, and on medium speed, add butter a little at a time, allowing it to incorporate fully before adding more. Add Bubble Gum Flavour to taste. Increase speed to high and beat for 5 minutes until a thick buttercream forms.

## Method - Assemble

### STEP 1

To assemble, cut cake in half horizontally using a large bread knife. To create two even layers, make small cuts while turning the cake. Place one blue-green marble layer on a cake stand and top with a cup of buttercream. Smooth with a spatula then top with the second blue-green cake. Repeat, following with red-orange cakes.

### STEP 2

Add a thick and even coat of buttercream around the top and sides of the cake, then chill for 15 minutes to set slightly. Use a large French star tip to pipe a border around the top and bottom of the cake, and sprinkle Polka Dots, Hundreds & Thousands and Sour Sugar Strands. Time to party!

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