

Rainbow cakes

100g self raising flour

100g margarine

100g caster sugar

½ teaspoon baking powder

2 eggs

Beat all the ingredients together or use an electric whisk

Divide the mixture in half and add a different food colouring to each. Grease 2 sponge tins and bake for 15 – 20 minutes

180° gas 4. Until firm and golden. You will need to repeat this

For each layer and colour you choose.

Sandwich each layer together with jam. You ice the cake with ready made glaze/royal icing.

Alternatively you can use the same mixture to make small cakes and put a spoonful of each colour into paper cake cases.