

RAINBOW ROLL OVER CAKE

INGREDIENTS - SERVES EIGHT

- 4 large eggs
- 100g caster sugar, plus extra for scattering
- 100g self-raising flour
- ¼ tsp of each gel food colouring - red, orange, yellow, green, blue, purple
- 200g double cream
- 1 tbsp icing sugar
- 1 tsp vanilla extract
- 2 tbsp neon multicoloured sprinkles, mini smarties or neon coloured sugar

METHOD

- Preheat the oven to 190C/Fan 170. Lightly grease a 33cm x 23cm tin and line with baking paper.
- Place eggs into a large bowl with the sugar and beat together until the mixture is light and fluffy
- Sift flour over the mixture and carefully fold into the mix using a large metal spoon
- Divide the mixture into 6 separate bowls
- Add ¼ tsp of gel colouring to each bowl. Fold in the colouring and spoon each mixture into 6 zip lock sandwich bags or piping bags.
- Pipe a stripe of the red mixture diagonally across your prepared tin. Then stripe of orange next to the red stripe making sure that they are touching each other.
- Repeat with yellow, green, blue and purple and repeat until all the mixture has been used up and the whole tin is filled with mixture.
- Bake for 12 minutes or until the sponge is lightly springy to touch and begins to shrink from the edges of the tin.
- While the cake is cooking, place a damp tea-towel onto the work surface and place a large sheet of baking paper a little bigger than the size of your tin on top and sprinkle caster sugar all over it.
- Invert the hot swiss roll onto the baking parchment and peel the baking paper. Trim the edges of the cake with a sharp knife if you like and make a score 2cm in from the shorter side. Don't cut all the way through just make a score line.
- Roll up the Swiss roll using the tea towel to help you and keep rolled up while you prepare the filling.
- Whip the cream with the icing sugar and vanilla extract until soft peaks form.
- Unroll the Swiss roll, spread the cream all over the swiss roll using a palate knife and then scatter with sprinkles in an even layer.
- Roll up the swiss roll from the cut end and transfer to a serving plate
- Cut into thick slices and serve.



Remember!

Always ask an adult for help when using hot, sharp or heavy objects in the kitchen.

matilda
and the
Ramsay bunch