

# Bakerlady



## Rainbow Happiness Six Layer Cake

idea from Pinterest, specifically [here](#)

Three boxed white cake mixes

Ingredients per the box - except use butter (melted and cooled) and whole milk to replace oil and water

Wilton Gel Food Colors

Two batches Crusting Buttercream (recipe below)

Prepare batter per box instructions and separate into 6 bowls (about 1 3/4 cups of batter per bowl).

Color bowls red, orange, yellow, green, blue and purple.

Grease and flour 9 inch cake pans. Bake at 350 degrees for 15 minutes.

Allow to cool then assemble starting with purple at the bottom.

Layer frosting between each colored layer then coat with a crumb coat of frosting.

Allow frosting to harden in the fridge for 30 minutes then frost again. Decorate as desired.

Crusting Buttercream

from [Cake Central](#)

2 lbs. sifted powdered sugar

1/2 cup or 1 stick butter, softened.

1-1/2 cups solid vegetable shortening (Crisco)

2 tbsp. clear vanilla extract

1/3 cup water for icing cake -OR- 1/4 cup for stiff consistency (for a more flavorful frosting, use milk)

1/4 tsp. almond extract

Instructions

Cream butter, shortening, and extracts until creamy and smooth. Gradually add powdered sugar and water. Mix thoroughly on medium speed for hand mixers, low-speed for stand mixers, until smooth and creamy. Do not overmix or mix on high-speed.

For stiffer icing, use 1/4 cup of water instead of 1/3 cup.

If you live where it is humid, you can add 1-2 tbsp. meringue powder.

Let set for 15 minutes before smoothing with a VIVA paper towel.

Icing can be refrigerated for 2 weeks in an airtight container. Iced cake can sit at room temp. for 2-3 days.

\*Any flowers made with this recipe remain soft enough to be cut with a knife.