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Rainbow cupcakes without cake mix

Preparation for the white cake: 1. Set a shelf in the center of the oven, then preheat the oven to 350 °F. Prepare two round 8-inch cake pans with non-stick spray. 2. Sift together the cake flour, salt, and baking powder in a large bowl and set aside. 3. In a standing mixer using the paddle accessory or in a large bowl, cream the butter and sugar on medium speed for about 2 minutes, or until light and fluffy. 4. In a large measuring cup, combine milk, vanilla and almond. 5. Add a third of the flour mixture to the butter mixture and mix at a low speed for about 30 seconds. Add half the milk mixture and mix until homogenized. Add half of the remaining flour mixture and mix until homogenized. Add the remaining milk mixture, stir for a few seconds, then the remaining flour mixture and stir at low speed until the ingredients are incorporated. 6. Pour the batter into a large bowl and clean the stop mixer bowl. Activate the wire accessory. 7. Add egg whites and beat them at medium to medium-high speed at the constant peak stage. (When the wire is held sideways, the tops will hold and the ridges will be distinct; it's ok if the edges of the ridges fold back to themselves.) Then gently fold the egg whites into the cake batter. 8. Transfer the mixture to the prepared baking pans. Place the cakes on the center shelf of the oven and bake them for 20 to 26 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow the pans to cool for 5 to 10 minutes. Carefully remove the cakes and place them on wire racks until they reach room temperature. For the basic buttercream: Combine the butter, shortening, vanilla and salt in an upright mixer using the paddle accessory (or in a large bowl with a hand mixer). Add the confectioners' sugar 1 cup at a time, alternating with the milk or cream, and stir until you have used them all. If the freeze is too thick, add more milk. If it's too thin, add more pastry sugar. For the simple syrup: Combine 1 cup of sugar and 1 cup of water in a saucepan and bring to the boil. Stir occasionally until the sugar dissolves, then cool the syrup to room temperature. Baking 1. Bake 2 recipes of white cake in four 8-inch layers. Cool down in detail. 2. Prepare the buttercream. Making the surprise 3. Using the offset spatula, cover the top of 1 layer in a thin coat of 1/4 to 1/2 cup buttercream and top with another layer. 4. Repeat with the remaining 2 layers of cake. Now you have two 2-layer cakes. Susan Power Photography 5. cakes in the refrigerator for 4 hours until night or freeze for at least 1 hour. 6. Make the batter for the third recipe of white cake. Divide the mixture into 6 bowls, about 1/2 cup in 3/4 cup batter per bowl. 7. Add 4 to 6 drops of food coloring to each bowl to make the batter in each shade: red, orange, yellow, green, blue, and purple. (You can always modify the recipe to have 7 layers if you are a purist and want to see indigo there!) 8. Bake each color in one by one cake pan, working in batches depending on how many pans you have. Bake for just 10 to 12 minutes. Susan Power Photography 9. Set the coloured cakes aside to cool and remove from the pans. Stack the layers with parchment between them. Start with red at the bottom: The weight can often flatten cake a little, so at this stage, stack them in the opposite order that will appear on the cake. 10. Freeze the stack for about 30 minutes, or until it thickens but is not completely frozen. 11. When you are ready to start digging, remove the 2-layer cakes from the freezer. Susan Power Photography 12. Remove the rainbow layers from the freezer, turn the red layer up, and measure the stack to determine its height. The total height of my rainbow stack is about 4 inches. This means I have to carve down about 2 inches on each layer cake. Place the stack back in the refrigerator or freezer. Susan Power Photography 13. Place a 3-inch cookie cutter in the center of each 2-layer cake and gently press down enough to make a shallow guideline. Susan Power Photography 14. Start at the bottom of the cake (or the V section of the heart). Mark a toothpick or skewer in 2 inches and press it in the center of the cake only at the 2-inch mark. Susan Power Photography 15. Insert a thin, sharp knife into the guideline at an angle of about 45 degrees. you should feel the bottom of the toothpick with the knife. Cut around the perimeter of the circle. Susan Power Photography 16. Remove the contact line and put this layer cake back in the refrigerator or freezer. Susan Power Photography 17. Place the marked toothpick or skewer in the center of the second 2-layer cake on the 2-inch mark. At a 45-degree angle, place the knife in the guideline again, but almost vertically. Are you trying to make a valley with an elevated spot in the center? This is the top of the heart. Move the knife around the cake in a smooth motion, making sure your knife goes to only about 2 inches deep. Susan Power Photography Susan Power Photography 18. Then place the knife at a 45-degree angle on a cake closer to the center of the cake. In a smooth motion, cut a uniform inner circle to make a channel, cutting only about 2 inches deep. Remove the section you have carved. Put the layer cake back in the fridge or freezer if it is at all crumbly; It must be very cold. Susan Power Photography 19. Using a tablespoon, carve around the canal to make a smooth, rounded top at the heart. Remember to carve out a piece of the wall of the heart, but stay within the guideline so that the top and bottom halves will fit up nicely. If your cake feels too soft or crumbly, the right in the freezer for a while. Susan Power Photography 20. Remove the rainbow layers from the refrigerator and have ready the simple syrup and a glazing brush. 21. Place the red layer next to the cake with the channel cut from it. Eye bulb where the center is and cut a circle from the red layer. Use the 4-inch cutter to cut around the edges that are it will fit the cavity of the cake. 22. Carefully place the red layer in the cavity. If it doesn't fit, remove it and make the necessary cuts and adjustments. A very frosted cake will allow you to handle it with less risk of breaking. Susan Power Photography 23. Once the red layer fits comfortably, gently brush with no more than 1 tablespoon of plain syrup. Susan Power Photography 24. Now adjust the orange cake layer next to the cake. Calculate how much you need to cut from around the edges and remove from the center so that it fits comfortably in the cavity. This can be a rough estimate - it doesn't have to be perfect. Make the cuts and adjustments, then gently place the orange layer on the cake and brush it with plain syrup. Susan Power Photography 25. Then put the yellow layer, which should only be cut around the edges. Set this cake in the refrigerator or freezer and bring out the other 2 layer cake. 26. Apply the purple layer. About estimating the size of the lower third of the cavity where the hollow was removed; a little purple cake cane goes there. Place the knife at a 45-degree angle and cut a small cane from the purple cake. Susan Power Photography 27. Insert the purple cane into the cavity of the white cake. If you miscalculated the size of the purple cane, go back and make another one – you have plenty of cake! Brush with a thin layer of plain syrup. Susan Power Photography 28. Repeat with the blue layer; making the cycle slightly larger. Brush with a thin layer of plain syrup. Susan Power Photography 29. Finally, cut the edges of the green layer so that it fits comfortably over the blue layer. Susan Power Photography 30. Spread a thin layer of buttercream around the top perimeter of the white cake, avoiding the green cake. Susan Power Photography 31. Remove the other cake from the refrigerator, reverse it, and place it with a smooth tap of buttercream. Susan Powers Photography 35. Decorate the cake in buttercream roses. Susan Power Photography 36. Cool the cake until it is served. Reprinted with permission from surprise-inside cake by Amanda Rettke. Image copyright © 2014 Amanda Rettke. Published by William Morrow, An Imprint of HarperCollinsPublishers. Photos: Susan Power Photography Related Video Printing Recipe Rating: (5 rating) There is no dessert more fussy that this beautiful pink strawberry cake with bright rainbows and fluffy clouds. It's perfect for parties, birthdays or if you just need a happy and sweet pick-me-up. Preparing for the cake: 1. Preheat your oven to 325°F. Spray each of the four 6-inch pans with cooking spray. Align the bottom with Spray again. Set aside. 2. In a medium-sized bowl, combine the flour, baking powder, salt and freeze the dried strawberries. Set aside. 3. In a mixer fitted with the paddle attachment, beat the sugar and butter for about 2 minutes. Add the oil and beat for another 2 minutes until fluffy. 4. Add eggs and egg whites, one at a time, and mix well after each addition. Add the vanilla. 5. With the mixer on a low, alternatively add the flour mixture with the strawberry puree, starting and finishing with the flour mixture. Stir until incorporated. 6. Divide the batter evenly between the four baking pans. 7. Bake the cakes for about 35-40 minutes, until a toothpick inserted into the center comes out with just a few wet crumbs in it. For freezing: 1. In the bowl of a stand mixer stocked with a paddle accessory, cream the butter for about 2 minutes. This will soften the butter without having to be hot. 2. With the mixer on low speed, gradually add the sifted powdered sugar, one cup at a time, stirring a little between each addition. 3. With the mixer on medium speed, add cream, vanilla and salt. 4. Turn the mixer to medium-high speed and beat for an additional 5-7 minutes. The frost will become lighter in color and texture. Divide the freeze equally into two portions, half for freezing and half for decorating. To assemble: 1. Place the first layer of cake, top side up. 2. Add about 1/2 cup of frost to the cake layer. Spread over the cake layer as evenly as possible. Make sure to get eye level with the cake to ensure that the frosting spreads evenly over the cake. 3. Repeat this step until you reach the final cake layer, which will put top side down. 4. Apply a thin coat of frosting around the entire cake to lock in crumbs. Freeze for about 10-15 minutes. 5. After the crumb coat is set, continue to freeze the cake with the final coat of frosting. To decorate: 1. Divide the remaining frost into seven bowls. Tint six of the cups of freezing your rainbow colors and leave a bowl of frost white on the clouds. 2. Place each color of freeze in a zip-top bag and cut a corner from each bag. 3. In plastic wrapping, pipe a line (about 6-inches long) of each color. Make sure the colors align and touch each other. Try to create equal amounts of freeze on each line. 4. After you have channeled all six colors, take the end of one side of the plastic wrapper and start lifting it. Carefully fold the plastic wrapper and buttercream to create a color circle. Be polite as you fold the buttercream so that it does not freeze and create irregular lines. 5. After wrapping the buttercream, twist one end of the plastic film so that the buttercream does not come out. On the other hand, cut the plastic wrapper near the buttercream. You will then place the wrapped buttercream in the piping bag equipped with the Wilton edge 1M. 6. To create the rainbow, simply pipe half a circle onto an iced or chilled cake. For best results, place cake on a tall cake base and place the cake stand on your turning table. It will be much easier for you to tube if you are as close as possible to eye level with the cake. 7. After you have channeled all the rainbows onto the side of the cake, it's time to channel the clouds. Place your white freeze in a piping bag that is equipped with wilton #10 tip. 8. Again, placing yourself as close as possible to eye level with the cake will make it much easier to pipe onto the side of the cake. To create the clouds, simply channel a sideways s or an m. Related video video

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