



## **Ombre Birthday Cake**

Makes a 6 layer cake

*Recipe by Zola Nene*

Serves: 10

Cooking: 35min

Difficulty: Easy

### **Ingredients :**

*For the sponge:*

- 500g butter, softened
- 1kg Selati Castor Snow
- 12 large eggs
- 660ml buttermilk
- 1 Tbs vanilla extract
- 880g cake flour
- 4 tsp baking powder
- Red food colour

*For the icing:*

- 1kg smooth cottage cheese, at room temperature
- 500g softened butter
- 2 tsp vanilla extract
- 8 cups Selati Icing Snow

### **Methods :**

- Preheat oven to 180°C and grease and line 6x 20cm sandwich cake tins (if you don't have 6 tins, divide the mixture by half and make two batches).
- Cream together butter and castor sugar until light and fluffy.
- Mix in eggs, buttermilk and lemon zest.
- Sift together flour and baking powder then mix into the wet ingredients.

- Divide the mixture into 6 equal parts, placing one batch straight into a baking tin.
- Into the others, place the following amounts of food colouring into each batter – 1 tsp, 2 tsp, 1 Tbs, 2 Tbs, 4 Tbs – the idea is for the colour to be slightly different throughout the layers
- Spoon into the tins then level the top and bake for about 45 – 50 minutes or until a skewer inserted into the cakes come out clean.
- Leave to cool in the tins for 5 minutes before unmoulding and cooling completely on a rack.
- For the frosting, place the cream cheese, butter and vanilla into a mixer, and beat until smooth.
- Add the icing sugar and beat until combined – if the frosting is too stiff, add a drop of orange juice.
- Sandwich the cooled cakes with the frosting, then spread the remaining frosting all over the cakes to cover.
- Place into the fridge to firm up.
- Decorate the cake with chocolate or sprinkles as desired.