

Rainbow Layer Cake

Light and Fluffy Vanilla Frosting

Rainbow Layer Cake

2 boxes of White Cake Mix
add ingredients on the boxes
food coloring

Directions:

I took two white cake mixes and mixed them up in a large bowl according to the directions on the box. Then I divided the batter into 6 different bowls. Each bowl ended up with about 1 and 3/4 cups of batter each. Then I mixed some food coloring into each bowl to get my rainbow colors. I used the gel food colors rather than the liquid drops.

When each color is mixed, place batter into 6 separate round 9 inch pans. I only had three, so I baked 3 first and then when they had cooled, I transferred the cakes to a cookie sheet. I washed the pans and baked the other 3 cakes. Be sure to grease your pans well so that the cakes come out without sticking. I baked the cakes in a **350 degree oven for about 12 minutes**.

Light and Fluffy Vanilla Frosting Recipe

2 sticks of salted butter (room temperature)
1 tsp vanilla
3-4 cups powdered sugar (for a good consistency)
1 Tbsp Milk
8 oz tub of Cool Whip

Directions:

Place 2 sticks of salted butter, at room temperature (otherwise you will get chunks of butter in your frosting), into mixer and whip together until nice and smooth. Then add 1 teaspoon of vanilla. Gradually add about 1/2 to 3/4 of a bag (regular size about 3-4 cups) of powdered sugar. It will be a bit chunky and not very smooth. Gradually add 1 Tablespoon of milk while mixing frosting. If it is still not the consistency you desire, add another teaspoon of milk until you get a nice thick frosting that is smooth. Then fold in 1 tub of Cool Whip. That's it.