



# RAINBOW CAKE


## Rainbow Cake:

- ◆ 1000g **Benoit Vanilla Muffin Mix**
  - ◆ 350g **Whole Eggs**
  - ◆ 300g **Vegetable Oil**
  - ◆ 250g **Water**
  - ◆ 300g **Benoit colored Vermicelli**
- Mix all ingredients together for 3-4 min.
  - Add Colored Vermicelli last 30 seconds
  - Place it in 60x40cm tray.
  - Baking temperature 180°C
  - Baking time 12 – 15 min



## Assembly and Finishing:

- **After Cooling, cut rainbow cake in 5 layers.**
- **Spread Vanilla Butter cream on all layers.**
- **Decorate Benoit Blue Fondoit, pipe some blue cream on top.**
- **Sprinkle Benoit Colored Vermicelli**

 +971 4 883 3940

 +971 4 883 3941

 95989, DIP 1, Dubai, UAE

 @benoit.ingredients

 benoit.ingredients

 www.benoitingredients.com