

CAKE MIX PROJECT

Raspberry Ombre Cake



MATERIALS

- 1kg Roberts Vanilla Mud Cake Mix
- 5 Eggs
- 300ml Water
- 225ml Vegetable Oil
- Roberts Raspberry Flavour Colour
- Pink Food Colouring - Optional
- Buttercream Icing
- 4 x 7" x 2" Cake Tins



- Step 1** Preheat oven 140°C fan forced.
Line the sides and base of each cake tin with baking paper.
- Step 2** Place all ingredients in a large bowl and mix on low speed for 1 minute.
- Step 3** Scrape down the sides and base of the bowl. Mix medium speed for 30 secs.
- Step 4** Pour mixture evenly into 4 separate bowls. Approximately 430g each.
Flavour each bowl of batter with Raspberry Flavour. We have used $\frac{3}{4}$ tsp for the first bowl, just under half a tsp for the next and so on. If you prefer a brighter colour cake, add a small amount of pink colouring to the batter.
Pour into prepared cake tins.
- Step 5** Bake 35 - 40min or until a skewer inserted in the centre comes out clean
- Step 6** Allow to cool completely before icing and decorating.