



Tie Dye Cake with Raspberry Frosting

INGREDIENTS:

- One boxed white cake mix plus eggs, water and oil to make it according to the box.
- Icing colors in Purple, Blue, Green, Red, Orange and Yellow.
- One stick (4 oz.) salted butter at room temp.
- One stick (4 oz.) unsalted butter at room temp.
- 1 1/2 cups powdered sugar
- 2 teaspoons raspberry flavoring

DIRECTIONS:

- Preheat oven to 350F degrees.
- Make cake mix according to box (or make your own favorite white cake recipe!)
- Grease 2- 9 inch cake pans and place a circle of parchment paper in the bottom of each.
- Evenly divide batter into 6 bowls (about 1 cup of batter in each)
- Add icing color gels to color each bowl of batter.
- Pour 1/2 of the purple batter in the center of one pan.
- Pour 1/2 of the blue batter into the center of the purple batter (adding the blue will push the purple toward the edges).
- Continue to pour 1/2 of each color batter into the center using green, yellow, orange and red in that order.
- In second pan do the same but in the reverse order, starting with the red 1st.
- Bake at 350 according to package (mine took about 25 minutes)
- Remove from oven and cool. Tip over onto a wire cake rack to finish cooling.
- Make frosting by adding butters, powdered sugar, raspberry flavor and a little blue icing gel color together and beating on high until light and fluffy.
- Level off the tops of each cake layer and place one layer, cut side up on a serving plate. Frost the top of this layer.
- Place the second layer, cut side down on top and frost entire cake.
- Sprinkle with rainbow sugar or decorate as desired.