



THE J.M. SMUCKER Co

Ombre Cake

Prep Time Cook Time Serves Difficulty

25 mins 20 mins 16 N/A

Ingredients

- **Cake:**
- 1 Cup butter
- 1 3/4 cup granulated sugar
- 3 eggs
- 2 tsp vanilla extract
- 3 1/3 cups Robin Hood® Best for Cake & Pastry Flour

Robin Hood® Best for Cake & Pastry Flour

- 1 tbsp baking powder
- 1/4 tsp salt
- 1 1/2 cups milk
- 4 different colours of food colouring
- **Icing:**
- 1 cup All Vegetable Shortening
- 6 cups icing sugar
- 1/2 cup milk
- 1 tsp vanilla extract

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease four 8" (20cm) cake pans.

Step 2:

Cream butter and sugar in a large bowl with an electric mixer on medium speed until well combined.

Step 3:

Add eggs, one at a time, beating well after each addition. Add vanilla.

Step 4:

Sift flour, baking powder, and salt in a medium bowl. Alternate adding flour mixture and milk. Add one third of the flour mixture to the egg mixture. Beat until combined. Add half the milk and another third of the flour mixture, beating after each addition. Add remaining milk and end with the flour mixture. Beat until combined.

Step 5:

Divide batter into 4 separate small bowls (about 1 ¼ cups/300mL each). Add a few drops of each food colouring to each bowl. Stir until well mixed. Place batter into prepared pans.

Step 6:

Bake in preheated oven 18 to 20 minutes until lightly golden or until a toothpick inserted in centre of cake comes out clean.

Step 7:

Cool cakes in the pan on a wire rack for 10 minutes. Run a knife around the inside of the pans to loosen the cakes and invert pan onto rack to remove. Turn cake top side up.

Step 8:

Cool completely before icing.

Beat shortening, 3 cups (750mL) icing sugar, milk and vanilla with an electric mixer for 5 minutes in a large bowl. Add remaining icing sugar, 1 cup (250mL) at a time, beating for 1 minute after addition. If icing is too thick, thin out with 1 tbsp (15mL) milk at a time.

Step 11:

Place one layer of cake on serving plate or cake board. Spread on layer of icing. Repeat with each layer. Ice top and sides of cake. Refrigerate until ready to serve.

Images

