THE J.M. SMUCKER Co

# Pink Ombre Cake

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 1 hr | 32 mins | 12 | N/A |

## Ingredients

- **Cake:**
- 1 cup butter, softened
- 1 3/4 cups 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
- red food coloring
- **Icing:**
- 1/2 cup butter, softened
- 1/3 cup Smucker's® Pure Seedless Raspberry JamSeedless Red Raspberry Jam
- 1/4 cup milk
- 4 cups icing sugar

## Directions

**Step 2:**

Preheat oven to 350°F (180°C). Grease 3 8" (20cm) cake pans and line bottoms with parchment paper.

**Step 3:**

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

**Step 4:**

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

**Step 5:**

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 6:**

Divide batter into 3 separate small bowls (about 2 1/2 cups (625mL) each). Stir in a few drops of food colouring to each bowl and continue adding until desired shades of pink are achieved. Pour into prepared pans.

**Step 7:**

Bake in preheated oven 30-32 minutes, until lightly golden and a toothpick inserted in centre of cakes come out clean.

**Step 8:**

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 pans onto racks to remove.

**Step 9:**

Cool completely before icing.

**Step 11:**

Beat butter and jam together in large bowl of electric mixer. Small lumps will remain. Add milk and 3 cups (750mL) icing sugar and beat 5 minutes. Add remaining icing sugar, 1/4 cup (50mL) at a time, beating for 1 minute after addition. If icing is too thick, thin out with additional milk.

**Step 12:**

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