PREP: 20 min
COOK: 60 min
SERVES: 12

Rainbow Bunting Cake

Add a little touch of colour to your cake with this simple decorating idea. Rainbow fondant bunting is an easy way to turn your buttercream cake into something special, perfect for celebrations like baby showers and birthdays. First time working with fondant? Be sure to check out our tips for storage and preparation.

Ingredients

Cake

300g butter, softened

2 cups (440g) caster sugar

6 large eggs, room temperature

4 tsp Queen Celebrating 120 Years Vanilla Extract

3 cups (450g) self-raising flour

1 ½ cup (360ml) full cream milk

Buttercream

500g butter, room temperature

900g (6 cups) icing sugar, sifted

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease and line two 20cm round cake tins.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Extract until light and fluffy. Add eggs and beat well to combine.

STEP 3

Add flour and milk and mix on low until just combined.

STEP 4

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Ingredients

6 tsp Queen Vanilla Bean Paste

Fondant Bunting

200g Queen Ready to Roll Icing White

Icing sugar mixture, to dust

Queen Rainbow Food Colours 4 Pack

Method - Cake

Pour into prepared cake tins and bake for 55-60 minutes or until an inserted skewer comes out clean. Allow to cool for 10 minutes in the tin, before transferring to a wire rack to cool completely. Level cakes (cut off any doming) with a serrated bread knife, if required.

Method - Buttercream

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, combine butter and beat on medium-high speed for 6-8 minutes until pale and fluffy.

STEP 2

With mixer off, add icing sugar and mix on the lowest speed until combined. Return to mixer to high speed and beat for approximately 2-3 minutes.

STEP 3

Spread ¼ of the buttercream over first cake layer before topping with second layer. Ice the top and sides of cake and place in the refrigerator while making the bunting.

Method - Bunting

STEP 1

Lightly dust bench with icing sugar mixture, knead Queen Ready to Roll Icing until smooth and pliable.

STEP 2

Divide icing into 5 equal portions, and tint with varying pastel colours of pink, green, yellow, blue and purple (blue and red) kneading until smooth and colour is evenly distributed. Icing may become sticky with the addition of colour, if this happens, simply dust icing with more icing sugar mixture and knead until no longer sticky.

STEP 3

Roll each colour out to 3-4mm thick. Using a sharp knife or cookie cutter, cut out triangle shapes 3-4cm wide. Set aside on baking paper. Remove cake from fridge, brush the back of each triangle with a small amount of water and adhere to cake to create bunting.

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