

TINY RAINBOW DICE CAKE



PT MANUNGAL PERKASA

Rainbow Cake Ingredients:

1. MELATI wheat flour – 100 g
2. Granulated sugar – 100 g
3. Eggs – 6 pcs
4. Melted margarine – 100 g
5. Cornstarch – 20 g
6. Milk powder – 10 g
7. Emulsifier – 12 g
8. Red, yellow, green, blue, and purple food coloring – as needed

Cake Ingredients:

1. MELATI wheat flour – 100 g
2. Granulated sugar – 100 g
3. Eggs – 6 pcs
4. Melted margarine – 100 g
5. Cornstarch – 20 g
6. Milk powder – 10 g
7. Emulsifier – 12 g
8. Baked rum – 2 drops

Additional Ingredients: Whippy cream powder – 400 g, Ice-cold water – 200 ml. Beat until stiff. Sprinkles or colorful sugar – as needed for topping



How to Make :

- 1. Rainbow Cake:** Beat eggs, sugar, and emulsifier until thick and pale. Add the sifted mixture of MELATI wheat flour, cornstarch, and milk powder. Mix well. Stir in melted margarine with a spatula until evenly combined.
- 2.** Divide the batter into 7 portions. Add food coloring as desired. Mix well. Pour into a 15 × 15 × 4 cm pan lined with baking paper.
- 3.** Bake in the oven at 200°C for about 25 minutes until fully cooked. Cool, then cut into cubes.
- 4. Cake:** Prepare 3 round pans (20 cm in diameter). Grease with margarine and line with baking paper. Set aside.
- 5.** Beat eggs, sugar, emulsifier, and rum until thick and pale. Add the sifted mixture of MELATI wheat flour, cornstarch, and milk powder. Mix well. Stir in melted margarine until evenly combined. Divide the batter into 3 portions.
- 6.** Pour a little batter into each prepared pan, arrange the diced rainbow cake pieces on top with varied colors, then pour the remaining batter over them.
- 7.** Bake at 200°C for about 25 minutes until fully cooked. Let cool.
- 8.** Spread cream on each cake layer, stack them, decorate with buttercream, and sprinkle with colorful sugar or sprinkles.

Yield: 1 cake.

**REKOMENDASI TEPUNG
YANG DAPAT
DIGUNAKAN**

Cita Rasa Pangan Berkualitas

