

Make your own Olympic ring cake



Introduction

Bake your own olympic ring cake. Don't forget to send us a picture at bluepeter@bbc.co.uk.

Instructions

Step 1



Pre-heat the oven to Gas Mark 4/170 degrees Fahrenheit. Grease 5 x 7 inch tins (disposable flan tins are perfect)..

Step 2



Cream the butter and caster sugar together until light and fluffy. Add the eggs one at a time followed by the flour and vanilla extract.

You will need

- ✓ 350g soft butter + extra 100g for icing
- ✓ 350g caster or light brown caster sugar
- ✓ 6 large free range eggs
- ✓ 1 tablespoon vanilla extract
- ✓ Up to 40ml semi-skimmed milk
- ✓ Black, green, blue, red and yellow gel food colourings
- ✓ Strawberry jam for the filling
- ✓ 250g cream cheese (at room temperature)
- ✓ 600g icing sugar, sifted
- ✓ Edible glitter for decoration (if desired)

Step 3



Take 5 bowls and divide the mixture evenly between each bowl.

Step 4



Now add your gel food colouring. Add a little at a time and mix until you get a colour you are happy with. The gel colours are expensive but go a long long way! The black sponge mix will need the most gel colour adding.

Step 5



Transfer the sponge mixtures in the 5 separate tins and bake for approximately 20 mins. They are ready when the top is nice and springy (ask a grown up to check for you). Make sure that they don't go brown.

Step 6

Whilst the sponges are baking you can prepare the cream cheese frosting. - take a separate bowl and cream the butter, cream cheese and add the icing sugar slowly. Cover with cling film and put in the fridge to chill.

Step 7

Once the sponges have cooled secure the black one to a cake board (or plate) with a small amount of jam smeared in the centre.

Step 8



Add jam and a small amount of cream cheese frosting to the top of the black sponge. Layer the green sponge on top and repeat the fillings for the red and yellow sponges before adding the blue sponge to the top.

Step 9



Take the remaining frosting and spread over the top and sides of your cake. It does not have to be smooth and it looks even better if you 'stipple' the frosting with the back of a spoon. To create a really wintry effect you could sprinkle some edible glitter on the top to make the frosting sparkle!

Step 10



Wow your friends and family when you cut into the cake and reveal the Olympic rings!