Pete's Fun Aussie Recipes for Kids

Pete's Rainbow Cake



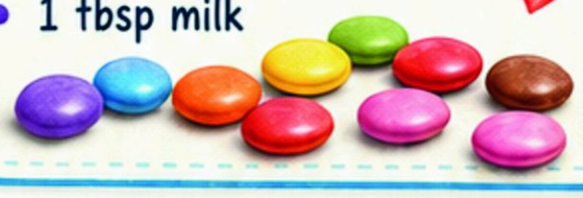
A bright party cake covered in colourful choc buttons!

Shopping List

- 200g butter, softened
- 3/4 cup caster sugar
- 2 eggs
- 1 cup self-raising flour
- 1/2 cup plain flour
- 1/3 cup cocoa powder
- 3/4 cup milk
- 340g Smarties, colours separated
- 150g Mini Smarties, colours separated

Chocolate Frosting

- 100g butter, softened
- 1 1/3 cups icing sugar mixture
- 2 tbsp cocoa powder
- 1 tbsp milk



Recipe Card - What To Do

1. Ask your grown-up to preheat the oven to 180C (160C fan) and line a 20cm round cake tin.
2. Beat butter and sugar until pale and creamy. Add eggs one at a time.
3. Add both flours and cocoa powder. Pour in milk and mix until smooth.
4. Spoon into the tin. Bake for about 55 minutes, or until cooked through. Cool completely.
5. Make the frosting by beating butter, icing sugar, cocoa and milk together.
6. Cut the cake into 2 half-moon shapes, sandwich them together with frosting, then cover the outside with frosting.
7. Decorate with Smarties and Mini Smarties to make a rainbow.

Pete's Tip:

Sort your lollies by colour before you start!





Ask your grown-up to help!

Allergy Warning:

Contains milk, eggs, gluten and may contain soy.

Have fun baking with Pete!