

Rainbow Cake In a Jar

This brightly colored cake idea will be fun to eat at any party. It does take some time but the results are worth the extra effort! Use neon or pastel colors to match your theme.

INGREDIENTS

- 1 box of Betty Crocker white cake mix or similar
- 1 tub of Buttercream icing or make your own.
- Sprinkles
- We used Wilton Icing Colors. or you can use Neon Food Dye.
- Eggs, water and oil for the cake mix
- Skewer to test doneness. A toothpick will be too short.

MATERIALS

- 5 or 6 1/2 pint sized Mason Jars washed and dried thoroughly.
- Pam or Bakers spray
- Butter knife or toothpicks for adding color
- 6 bowls depending on how many colors you use
- Tablespoon measure

STEPS

1. Mix cake batter as directed on box.
2. Pour about 3/4 cup batter into each dish.
3. Add dye and mix thoroughly. Add more dye if you want colors to be more vibrant.
4. Spray Baking Spray into each of the mason jars.
5. Pour about 1 1/2 tablespoons of the purple into each jar followed by blue, green, orange, yellow and pink. This is the order we used. We used two tablespoons which resulted in filling the jar 3/4 of the way. You can just break off the top of the cake like we did but you may end up filling only 5 mason jars with enough batter.
6. Jars should be filled about half way if you don't want to take the top off. I filled it about 3/4 and this is the result. I simply broke the top off until it was just below the rim of the mason jar. However we ended up baking only 5 cakes.
7. Bake as directed for 30-35 minutes until center is cooked. Check by sticking a skewer into the jar and checking to see if it comes out clean. If there are cake crumbs on it, bake for another 3-5 minutes and check again.
8. When completely cooled, add frosting. We made a simple buttercream frosting but you can just buy a tub of Betty Crocker Buttercream frosting or favorite brand.
9. Add sprinkles if desired.