

Pink Ombre Cake with White Buttercream Frosting



Ingredients

3 cups sugar

2-1/2 sticks butter, softened

6 eggs

2 Tbsp. pure vanilla extract

4-1/2 cups all-purpose flour

1-3/4 Tbsp. baking powder

1-1/2 cup milk

Red food coloring

White buttercream frosting (recipe follows)

Directions

Preheat oven to 350° F. Grease and flour four 8-inch round cake pans; set aside.

In a large mixing bowl, cream together sugar and butter. One at a time, beat in eggs. Stir in vanilla extract. Combine flour and baking powder, and gradually add to the cream mixture, alternating with milk.

Divide batter equally into 4 mixing bowls. Add 1 drop of food coloring to the first bowl of batter, 2 drops to the second, 3 drops in the third bowl and 4 drops in the remaining bowl. In each bowl, mix batter well until the color is thoroughly incorporated.

Transfer each bowl of colored batter evenly into its own prepared cake pan. Place all 4 cake pans in oven (2 per rack) and bake 15 to 20 minutes. Move cakes pans to opposite rack and continue baking an additional 15 to 20 minutes, or until cakes spring back when touched. Remove from oven and let cool for 10 minutes. Run a butter knife or flat-edged spatula around the inside of each pan before inverting cakes onto a cooling rack. Set aside and prepare frosting.

White Buttercream Frosting

Ingredients

2 sticks butter, softened

6 cups powdered sugar, divided

2 tsp. pure vanilla extract

1/4 cup milk

Directions

Place softened butter in a large bowl of an electric mixer and beat until creamy. Add 2 cups powdered sugar by pouring in a little at a time and mixing on low speed until combined. Incorporate remaining powdered sugar, vanilla extract and milk, mixing until well blended.

When cakes are no longer warm, transfer the brightest colored layer onto a serving platter. Spread buttercream frosting over top, cover with the next layer and repeat the process until all four cakes have been placed so that the lightest shade cascades down to the darkest with icing between the layers. Frost the remaining cake and decorate as desired.