

RAINBOW CAKE RECIPE

- ⇒ 250g / 8 oz SR flour
- ⇒ pinch carb soda
- ⇒ 125g / 4 oz butter or margarine
- ⇒ 125g / 4 oz sugar (brown, white or raw)
- ⇒ 2 eggs (free range, organic or otherwise)
- ⇒ milk (dairy or soy)
- ⇒ You can also add: cocoa, berries, other flavours of your choice.

1. Sift together all dry ingredients except sugar.
2. Cream butter / margarine with sugar.
3. Combine creamed mixture with dry ingredients and other flavours of your choice. Add eggs and milk 'til it's runny enough.
4. Cook in lined or greased cake tin on 180°C for 30 minutes or until cooked through.
5. Ice or decorate with whatever colour of the rainbow you like ... OR all of them!