

Cake Mix

1 cup (2 sticks) butter, at room temperature

2 cups sugar, 4 eggs

3 cups sifted self-rising flour, 1 cup milk

1 teaspoon pure vanilla extract, 1 teaspoon almond extract

Preheat oven to 350 degrees F.

Grease and flour 3 (9-inch) cake pans. Using an electric mixer, cream butter until fluffy.

Add sugar and continue to cream well for 6 to 8 minutes. Add eggs, 1 at a time, beating well after each addition.

Add flour and milk alternately to creamed mixture, beginning and ending with flour.

Add vanilla and continue to beat until just mixed. Pour batter evenly between 4 bowls.

Mix in your favorite gel style food coloring, Make the color as rich as possible.

Grease 3 8' cakes pans. Start pouring the batter into the pans 1 large spoonful at a time.

Start with a different color in each pan. Keep the spoons for each batter separate.

Add another spoonful directly over the last pour in each pan. Keep mixing up the colors.

Continue repeating the process until all your batter is used.

Bake in a 350° oven for 20 -25 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and allow to cool. (2 hours)

Transfer 1 of the cakes to a decorating wheel or cake raised cake dish.

Spread your buttercream on the first cake add second and repeat, then add third layer.

Finish frosting the top layer and then continue to the sides.

Simple Buttercream Frosting

Add 2 sticks of softened sweet butter to a mixing bowl. Cream with a hand mixer, the paddle attachment of a stand mixer, or a wooden spoon until smooth and fluffy. Gradually beat in 4 cups of confectioners' sugar and 1 to 2 tablespoons milk until fully incorporated.

Stir in 1 1/2 teaspoons vanilla extract and 1/2 teaspoon almond extract until incorporated.