K NIGHTS
TASTE

## Recipe: Rainbow Cake Roll

Have you ever wondered how it tastes at the end of the rainbow? Well, try this recipe and you will find out.

The "Rainbow-Unicorn Cake Roll" recipe consists of three parts:
1. Batter
2. Filling
3. Unicorn biscuits

You can easily fill the cake roll with anything you like, e.g. peanut butter, cream or something fancy like we did: Tiramisù with crumbles of Amaretti. Please find the whole recipe here:
http://knightsoftaste.ch/2017/02/19/rainbow-cake-roll/

## Time 🕒
Preparation: 60 mins
Baking time: 8-10 mins

## Ingredients (batter)
- 4 eggs
- 120g sugar
- 1 pinch of salt
- 2 tbsp. of warm water
- Half of a lemon
- 80 g flour

## Directions
1. In a large bowl, beat yolk (yellow from the egg), sugar, salt and the 2 tablespoons of water with electric mixer on high speed until it gets lemon-colored.
2. Add the peel of the lemon to it (you can skip that step if you don't like)
3. Now in a separate bowl, whisk the egg whites until stiff.
4. Put the stiff egg white in the other bowl and mix it carefully.
5. Add the flour and mix carefully again.
6. Divide batter into 6 small bowls and add the following gel food colors (one each bowl): red, orange, yellow, green, blue, and purple. Pour each colored batter into a decorating bag or resealable food-storage plastic bag, and cut one corner off each bag. For better control with cake batter, be sure to cut small opening on end of each resealable bag.

7. Starting with purple batter, carefully squeeze a thin diagonal line of colored batter onto each pan; repeating with blue, green, yellow, orange and red to make a rainbow-striped pattern. Continue until all batter has been used and pans are equally filled.



8. Bake 8 to 10 minutes. Meanwhile, sprinkle sugar over two clean kitchen towels. Remove cake from oven. Run metal spatula around edges of pans; carefully turn one on to each kitchen towel. Peel away parchment paper. Immediately roll up cake and towel from narrow end. Allow cakes to cool for around 30 minutes.

9. One part is done! While cooling down, you may want to start with the filling! ☺