

The Ultimate Rainbow Bundt Cake: An Easy, Vibrant Showstopper

The Ultimate Rainbow Bundt Cake: A Burst of Color in Every Slice



OVEN
350°F

TIME
45 min

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INGREDIENTS

1 box White Cake Mix (15.25 oz): White mix is essential so the colors stay true and vibrant.

Box Ingredients: Usually 3 large eggs, 1/2 cup vegetable oil, and 1 cup water (check your specific brand).

Gel Food Coloring: You will need Red, Orange, Yellow, Green, Blue, and Purple. Note: Gel is superior to liquid drops!

16 oz White Vanilla Frosting: One standard tub works perfectly for the glaze.

Rainbow Sprinkles: Because a rainbow cake without sprinkles is just a cake.

Swaps and Notes:

Gluten-Free: You can easily swap the standard mix for a gluten-free white cake mix.

Homemade Frosting: If you have the time, a homemade cream cheese glaze or a simple powdered sugar whisked with milk works beautifully.

Flavor Extracts: Want to level up the taste? Add a teaspoon of almond extract or lemon zest to the batter before coloring.

Step-by-Step Instructions:

1. Preheat and Prep:
2. Make the Batter:
3. Color the Batter:
4. Layer the Colors:
5. Bake to Perfection:

6. The Cooling Phase:

7. The Perfect Glaze:

8. Sprinkle and Set:

Tips for Success:

Use Gel Colors Only: Liquid food coloring adds too much moisture and can thin out your batter, causing the colors to bleed together.

Don't Swirl: It's tempting to take a knife and marble the colors, but for distinct rainbow rings, let the batter settle naturally as you pour.

The Inversion Trick: If your cake feels stuck, gently tap the sides of the pan or use a plastic knife to loosen the edges before flipping.

Serving Suggestions and Pairings:

For the Kids: Serve a slice with a tall glass of this refreshing blueberry lemonade.

For the Adults: If you're hosting a colorful brunch, pair it with a glass of vibrant rainbow sangria.

Nutritional Information (Per Serving):

Calories: 310 kcal

Total Fat: 14g

Sugars: 32g

Carbohydrates: 44g

Protein: 3g

Storage and Leftover Tips:

Room Temp: Keep the cake in an airtight container at room temperature for up to 5 days.

Freezing: You can freeze the unfrosted cake for up to 3 months. Wrap it tightly in plastic wrap and then foil. Thaw at room temperature before glazing.

More Recipes You Will Love:

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 350°F (175°C). The secret to a perfect bundt cake is the release. Generously spray a standard 10-12 cup bundt pan with baking spray (the kind that includes flour is best).
- 2. Make the Batter:** In a large bowl, prepare the white cake batter according to the package directions. Whisk until smooth and free of large lumps, but be careful not to over-mix, which can make the cake tough.
- 3. Color the Batter:** Divide the batter evenly into 6 small bowls. Add a small toothpick-dab of gel coloring to each bowl (Red, Orange, Yellow, Green, Blue, and Purple). Mix thoroughly until the colors are vibrant and there are no white streaks left.
- 4. Layer the Colors:** This is where the magic happens. Starting with Red, spoon the batter into the bottom of the pan. Follow with Orange, pouring it directly into the center of the red layer. Continue with Yellow, Green, Blue, and Purple. The weight of each new layer will naturally push the previous colors up the sides of the pan.
- 5. Bake to Perfection:** Bake for 40-45 minutes. Every oven is different, so start checking at the 40-minute mark. A toothpick inserted into the center should come out clean or with just a few moist crumbs.
- 6. The Cooling Phase:** Let the cake cool in the pan for exactly 10 minutes. This allows the structure to set. Invert the pan onto a wire rack and lift gently. Let it cool completely before glazing, or the frosting will slide right off!
- 7. The Perfect Glaze:** Remove the lid and foil from your frosting tub. Microwave in 15-second intervals,

stirring in between, until it reaches a pourable consistency. Drizzle it generously over the top of the cooled cake.

8. Sprinkle and Set: While the frosting is still wet, shower the cake with rainbow sprinkles. Let the frosting set for about 20 minutes before slicing to ensure clean, beautiful layers.
9. Tips for Success: Use Gel Colors Only: Liquid food coloring adds too much moisture and can thin out your batter, causing the colors to bleed together.
10. Don't : Swirl: It's tempting to take a knife and marble the colors, but for distinct rainbow rings, let the batter settle naturally as you pour.
11. The : Inversion Trick: If your cake feels stuck, gently tap the sides of the pan or use a plastic knife to loosen the edges before flipping.
12. Serving Suggestions and Pairings: This cake is a showstopper on its own, but it pairs beautifully with refreshing drinks.
13. For the : Kids: Serve a slice with a tall glass of this refreshing blueberry lemonade.
14. For the : Adults: If you're hosting a colorful brunch, pair it with a glass of vibrant rainbow sangria.
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22. Freezing: You can freeze the unfrosted cake for up to 3 months. Wrap it tightly in plastic wrap and then foil. Thaw at room temperature before glazing.
23. More Recipes You Will Love: If you enjoyed making this colorful creation, you have to try these other fan favorites from the ChefManiac kitchen:
24. These rainbow sprinkle cookies are my favorite way to bake up instant joy
25. These cake mix cookies are my go-to shortcut for easy foolproof treats

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-rainbow-bundt-cake-an-easy-vibrant-showstopper/>