



## Ingredients

### Cake Batter:

1 cup unsalted butter, room temperature  
3 cups all-purpose flour  
1 tsp baking soda  
1 tsp salt  
2 cups sugar  
6 eggs, room temperature  
1 ¼ cups sour cream  
seeds of 1 vanilla bean

### Buttercream:

2 cups unsalted butter, room temperature  
1 tsp vanilla extract  
5 cups confectioner's sugar  
1 ½ cups raspberry jam, microwaved until warm  
Your desired shades of food colouring

## Directions

### Bake the cake:

1. Place the butter and sugar in a bowl and beat with an electric mixer until pale and fluffy. Add the vanilla bean seeds and eggs one at a time, mixing with each addition.
2. In a separate bowl, mix together the flour, baking soda and salt. Add this to the butter mixture in 2 additions, alternating with sour cream.
3. Divide the batter between 2 greased and floured 9-inch round cake pans and bake at 350F for 25-30 minutes, or until a skewer inserted into the cake comes out clean.
4. Cool the cakes in the pan for 5 minutes, then transfer to a wire rack and cool completely.

### Make the buttercream:

1. Cream the butter with an electric mixer until pale and fluffy. Add the vanilla extract and beat until combined. Add the confectioner's sugar one cup at a time, then beat for

3-5 minutes, until fluffy. Dye the majority of the buttercream your desired colour for the surface of the cake, then dye the remaining buttercream different colours for the filling, writing and floral decoration. We used purple for the surface, white for the writing and filling, and pink, blue, white and green for the decoration.

**Assembly:**

1. Slice the tops and bottoms off of each cake, to create flat cakes and remove any excess browning. Place a cake board on top of each cake and trim off the browned edges. Then slice each cake in half to create 2 layers per cake.
2. Place a cake board onto your work surface and place one layer on top. Spread 1/3 of the raspberry jam onto the cake and spread some buttercream (for the filling) on top. Repeat with the other 2 layers of the cake, then coat the cake evenly in buttercream for the surface.
3. Place the buttercream for the writing in a piping bag fitted with a small, round piping tip. Print off your desired message and place on a small baking sheet. Place a sheet of parchment paper on top, securing it to the baking sheet with some buttercream. Trace the message with the buttercream, going over it multiple times to create thick letters. The thicker they are, the easier they will be to work with later. Transfer the baking sheet to the freezer and freeze until the buttercream is frozen solid, about 30 minutes.
4. Use tweezers or a fork to gently peel the buttercream off of the parchment paper and place onto the cake. Don't worry if the words come off in pieces, you can easily place them back together on the cake.
5. Place the buttercream for the decorations in piping bags fitted with star-shaped piping tips (#17, #32 or #2D) or leaf-shaped piping tips (#352 or #66). Decorate the perimeter of the cake and enjoy!