Rainbow Cake in a Jar

Ingredients:
- 1 box white cake mix with ingredients needed on box
- Purple, turquoise, green, yellow, and pink food coloring
- 3 one pint canning jars
- 1 can vanilla frosting
- Rainbow sprinkles

Directions:

1. Preheat oven to 350 degrees. Thoroughly wash and dry the inside of each canning jar. Spray the inside of each jar thoroughly with nonstick cooking spray. Set aside.

2. Scoop about 1/2 cup portions of cake batter into five small bowls. It doesn’t have to be perfect, don’t panic if you get a little more of less of one color than another. Tint each bowl of cake batter with the food coloring until very vibrant.

3. Spoon about 3 tablespoons of the purple batter into the bottom of each jar. Spoon equal amounts of turquoise batter, then green, yellow, and pink. Place the jars in a shallow baking dish, add about 1/4” in water in the baking dish. Place the baking dish in the oven and bake for 35 – 40 minutes, or until cake bounces back when pressed.

4. Remove jars and allow to cool completely before scooping a small portion from the top of your cake and adding a hefty dollop of vanilla frosting to the top. Sprinkle & serve, or cover with a lid and store in the fridge.