

Ombré Layer Cake

with the TupperWave® Stack Cooker System. Ombré Layer Cakes are the sweet sensation this spring and perfect for Easter gatherings!

Serves 16 Serving Size: 1 slice

3 eggs	1 cup water
1/3 cup vegetable oil	16.5 oz./470 g pkg. white cake mix
Desired food color	Nonstick cooking spray
1 pkg. vanilla instant pudding mix	1 cup 2% milk
8 oz. container whipped topping	

Cake:

Combine eggs, water, and oil in base of Power Chef™ System, fitted with the paddle whisk attachment. Cover and pull cord to process until combined. Add cake mix to liquids, cover and pull cord to process until combined. Measure 1 1/3 cup of cake batter, add 50 drops (about 1/2 tsp.) of desired food color, mix thoroughly and pour into greased TupperWave® Stack Cooker 3/4-Qt./750 mL Casserole/Cover. Measure 1 1/3 cup of cake batter and add 15 drops of desired food color, mix thoroughly and pour into greased TupperWave® Stack Cooker 1 3/4-Qt./1.75 L Casserole. With the remaining 1 1/3 cup of cake batter, add 5 drops of desired food coloring, mix thoroughly and pour into greased TupperWave® Stack Cooker 3-Qt./3 L Casserole. Stack Casseroles in ascending order and microwave at 70% power for 8 minutes or until a knife inserted into the center of cake comes out clean. Any uncooked cake layers return back to the microwave and finish cooking at 70% power. Check periodically for doneness. Allow layers to cool thoroughly before frosting.

Frosting:

Pour milk and pudding into Quick Shake® Container and shake until pudding thickens. Place whipped topping into a Thatsa® Bowl Medium. With a Saucy Silicone Spatula, fold pudding into whipped topping. Chill while layers are cooling and assemble. Add about 1 cup of frosting between the middle layers and the remaining frosting to the top of cake.

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