GELATIN
RAINBOW CAKE RECIPES
What is a Rainbow Cake?

Rainbow Cakes are a brand new idea from Jell-O® Gelatin. They’re fanciful, moist cakes that get their delicious burst of flavor and magic rainbow colors from Jell-O® Gelatin.

All you need is a box of Jell-O® Gelatin and your favorite cake mix and you can turn a plain, everyday cake into something that’s out of this world.

Rainbow cakes look special. And taste special. But they’re so easy to make, you can have them any time.

Your family will love them. And so will you. Because they’re simply heavenly.
Nutty “Rum-Glazed” Pound Cake

1 cup finely chopped pecans or walnuts
1 package (3 oz.) JELL-O® Brand Lemon Flavor Gelatin
½ teaspoon nutmeg
1 package (2-layer size) yellow cake mix or pudding-included cake mix

Combine pecans, 3 tablespoons of the gelatin and the nutmeg; set aside. Combine cake mix, remaining gelatin, water, oil and eggs in large mixer bowl. Blend; then beat at medium speed of electric mixer for 2 minutes, or until creamy. Pour one third of the batter into greased and floured 10-inch fluted tube pan; sprinkle with half the nut mixture. Repeat layers. Add remaining batter. Bake at 350° for 50 to 55 minutes or until center springs back when lightly pressed. Cool in pan 15 minutes. Remove from pan and place on rack. Poke holes in warm cake with wooden pick or cake tester. Slowly pour warm Rum Glaze over entire cake.

Rum Glaze. Gradually blend ¼ cup rum into 2 cups sifted confectioners sugar in bowl; then stir in 2 tablespoons melted butter or margarine and 2 tablespoons (about) water.

In high altitude areas, use large eggs and add ¼ cup all-purpose flour; increase water to 1¼ cups; decrease oil to ¼ cup; bake at 375° for 50 to 55 minutes.
**Fruit-Flavor Pound Cake**

- 1 package (2-layer size) yellow cake mix*  
- 1 package (3 oz.) JELL-O® Brand Gelatin, any flavor  
- ¾ cup water  

*Or use pudding-included cake mix.  
**Or use ½ teaspoon almond extract.

Combine all ingredients in large mixer bowl. Blend; then beat at medium speed of electric mixer for 3 minutes or until creamy. Pour into two greased and floured 9-inch layer pans. Bake at 350° for 30 to 35 minutes, or until cake springs back when lightly pressed. Cool in pan 15 minutes. Remove from pan and finish cooling on cake rack. Fill and frost with Pastel Fluffy Frosting. Store any leftover cake in refrigerator.

**Pastel Fluffy Frosting.** Dissolve 1 package (3 oz.) JELL-O® Brand Gelatin, any flavor, in 1 cup boiling water. Chill until slightly thickened; then blend in 1 container (9 oz.) BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping, thawed. Makes about 3½ cups.

In high altitude areas, for regular or pudding-included cake mix, use large eggs, add ¼ cup all-purpose flour, increase water to 1½ cups, and reduce oil to 2 tablespoons; bake at 375°.

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**Butter Frosted Coffee Cake**

- 1 tablespoon MAXWELL HOUSE®  
- 3½ tablespoons (about) JELL-O® Brand Orange Flavor Gelatin (½ package)  
- 4 eggs  
- ½ cup oil  

*Or use pudding-included cake mix.

Dissolve coffee in water. Combine cake mix, gelatin, eggs and oil in large mixer bowl; add coffee. Blend; then beat at medium speed of electric mixer for 2 minutes. Pour into 2 greased and floured 9-inch layer pans. Bake at 350° for 30 to 35 minutes, or until cakes spring back when lightly pressed. Cool cakes in pans 15 minutes. Remove from pans and finish cooling on racks. Fill and frost with Orange-Flavor Butter Frosting.

**Orange-Flavor Butter Frosting.** Dissolve 3½ tablespoons (about) JELL-O® Brand Orange Flavor Gelatin (½ package) in ¼ cup boiling water. Cream ½ cup softened butter or margarine. Measure 5 cups confectioners sugar. Add half the sugar to butter, alternately with gelatin. Then add remaining sugar, beating until smooth and creamy. Add 1 teaspoon vanilla. (Add an additional tablespoon water, if necessary.)

In high altitude areas, for regular or pudding-included cake mix, use large eggs, add ¾ cup all-purpose flour, increase water to 1¾ cups and reduce oil to 2 tablespoons; bake at 375° for 30 to 35 minutes.
Strawberry Torte

1 package (3 oz.) JELL-O® Brand Strawberry Flavor Gelatin
1 cup boiling water
1 package (10 oz.) BIRDS EYE® Quick Thaw Strawberries

Dissolve gelatin in boiling water. Add frozen strawberries and stir until berries are separated. Then let stand 5 minutes or until thickened. Spread half the gelatin mixture on top of each cake layer and chill until firm, about 3 hours. Prepare whipped topping mix as directed on package. Spread 1 cup over gelatin on one cake. Top with remaining cake, gelatin side up, and remaining whipped topping. Chill. Refrigerate any leftover cake.

Raspberry Cliff

¾ cup sliced almonds
1 package (2-layer size) yellow cake mix*
1 package (3 oz.) JELL-O® Brand Raspberry Flavor Gelatin

Or use pudding-included cake mix.

Press sliced almonds on bottom and sides of well-greased 10-inch fluted tube pan. Combine cake mix, gelatin, water, oil, eggs and almond extract in large mixer bowl. Blend; then beat at medium speed of electric mixer for 3 minutes or until creamy. Stir in chopped almonds. Pour into pan. Bake at 350° for 55 minutes, or until cake springs back when lightly pressed. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

In high altitude areas, for regular or pudding-included cake mix, use large eggs, add ¾ cup all-purpose flour and increase water to 1½ cups; bake at 375° for 50 to 55 minutes.

Pink Coconut Cake

1 package (3 oz.) JELL-O® Brand Strawberry Flavor Gelatin
1½ cups (about) BAKER'S® ANGEL FLAKE Coconut

Or use pudding-included cake mix.

Measure 1 tablespoon of the gelatin into a jar. Add coconut, cover and shake until coconut is evenly tinted. Prepare cake mix as directed on package, adding remaining gelatin before beating and baking in two 9-inch layer pans which have been greased and floured and then lined on bottoms with wax paper. Cool in pans 10 minutes. Remove from pans and finish cooling on racks. Prepare frosting mix as directed on package. Split layers horizontally, making 4 layers. Fill and frost with prepared frosting and sprinkle with tinted coconut.

In high altitude areas, for regular or pudding-included cake mix, follow package directions, add ¾ cup all-purpose flour and use 1½ cups water; bake at 375° for 30 minutes.
Lemon-Glazed Cake

1 package (2-layer size) yellow cake mix*  
1 package (3 oz.) JELL-O® Brand Lemon Flavor Gelatin  
¾ cup water  
½ cup oil  
4 eggs  

Easy Lemon Glaze

*Or use pudding-included cake mix.

Combine cake mix, gelatin, water, oil and eggs in large mixer bowl. Blend; then beat at medium speed of electric mixer for 3 minutes or until creamy. Pour into 13x9-inch pan which has been lined on bottom with paper. Bake at 350° for 40 to 45 minutes, or until cake springs back when lightly pressed. Cool in pan 15 minutes. Remove from pan and place on rack. Poke holes in warm cake with wooden pick or cake tester. Slowly pour glaze over entire cake.

Easy Lemon Glaze. Gradually add ½ cup lemon juice to 2 cups sifted confectioners sugar in bowl; blend well. Stir in 2 tablespoons melted butter or margarine and 1 tablespoon water.

In high altitude areas, for regular or pudding-included cake mix, use large eggs, add ¼ cup all-purpose flour; increase water to 1½ cups; decrease oil to ¼ cup; bake at 375° for 50 to 55 minutes.

Apricot Ambrosia Cake

1 package (2-layer size) white cake mix*  
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Apricot Flavor Gelatin  
1 cup boiling water  
1¼ cups cold water  
5 cups thawed BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping  
1 can (8¼ oz.) apricot halves, drained and sliced  
1½ cups (about) BAKER'S® ANGEL FLAKE® Coconut  

*Or use pudding-included cake mix.

Prepare cake mix as directed on package, adding one package of the gelatin before beating and baking in two 9-inch layer pans.

Dissolve remaining gelatin in boiling water. Measure ½ cup and add cold water; set aside. Chill remaining gelatin until slightly thickened. Blend in 1½ cups of the whipped topping, spread between cake layers.

Frost sides of cake with remaining whipped topping, spooning or piping a decorative border around edge of top layer. Sprinkle frosted areas with coconut. Arrange apricots on top of cake. Chill reserved gelatin until slightly thickened and spread over apricots. Chill until glaze is set, at least 2 hours. Store any leftover cake in refrigerator.

In high altitude areas, for regular or pudding-included cake mix, follow package directions, add ¾ cup all-purpose flour and increase water to 1½ cups; bake at 375° for 30 minutes.
Fruit-Flavor Torte

1 package (2-layer size) yellow cake mix* 4 eggs
1 package (3 oz.) JELL-O® Brand Gelatin, any flavor 2 envelopes DREAM WHIP® Whipped Topping Mix
3/4 cup water
1/2 cup oil
1 jar (8 oz.) red currant jelly or apricot preserves

*Or use pudding-included cake mix.

Combine cake mix, gelatin, water, oil and eggs in large mixer bowl. Blend; then beat at medium speed of electric mixer for 3 minutes or until creamy. Pour into two 9-inch layer pans which have been lined on bottoms with paper. Bake at 350° for 30 to 35 minutes, or until cakes spring back when lightly pressed. Cool in pans 15 minutes. Remove from pans and finish cooling on racks.

Split cooled cakes horizontally, making 4 layers. Prepare whipped topping mix as directed on package. Beat jelly with fork to soften; spread 1/2 cup over one cake layer. Top with second layer; spread with 1 cup of the whipped topping. Add the third layer, spread with remaining jelly and add the fourth layer. Frost top and sides with the remaining whipped topping. Chill at least 1 hour. Refrigerate any leftover cake.

In high altitude areas, for regular or pudding-included cake mix, use large eggs, add 3/4 cup all-purpose flour, increase water to 1 1/2 cups and decrease oil to 1/4 cup; bake at 375° for 50 to 55 minutes.

Spice Swirl Coffee Cake

1/4 cup firmly packed brown sugar 1 package (3 oz.) JELL-O® Brand Orange Flavor Gelatin
3/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1 package (2-layer size) yellow cake mix*

*Or use pudding-included cake mix.

Combine brown sugar, cinnamon and nutmeg; set aside. Combine remaining ingredients in large mixer bowl. Blend; then beat at medium speed of electric mixer for 2 minutes or until creamy. Pour one third of the batter into greased and floured 10-inch tube or fluted tube pan; sprinkle with half the sugar mixture. Repeat layers. Bake at 350° for 50 to 55 minutes or until center springs back when lightly touched. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

In high altitude areas, for regular and pudding-included cake mixes, use very well greased fluted pan only; use large eggs, add 3/4 cup all-purpose flour, increase water to 1 1/2 cups and reduce oil to 1/4 cup; bake at 375° for 50 to 55 minutes.
Peach Upside Down Cake

1 can (29 oz.) sliced peaches, drained
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Orange Flavor Gelatin
1 teaspoon cinnamon (optional)
1/2 cup butter or margarine

Arrange peaches in buttered 13x9-inch pan. Combine gelatin and cinnamon in small bowl. Sprinkle about 3/4 of the mixture evenly over peaches; dot with butter. Prepare cake mix as directed on package. Pour 3/4 of the batter into pan. Stir remaining gelatin mixture into remaining cake batter; blend well and pour into pan. Zigzag spatula through batter to marble. Bake at 350° for 45 minutes, or until cake tester inserted in center comes out clean. Cool 5 minutes in pan; then invert onto serving platter and cool. Serve with whipped topping.

In high altitude areas, for regular or pudding-included cake mix, follow package directions and bake at 350° for 45 to 50 minutes.

Winter Watermelon Cake

1 package (2-layer size) yellow cake mix* 1/4 cup oil
1 package (3 oz.) JELL-O® Brand Strawberry Flavor Gelatin 4 eggs
1/2 cup sour cream 20 chocolate wafer cookies, broken into pieces
1/4 cup water Whipped Frosting

*Or use pudding-included cake mix.

Combine cake mix, gelatin, sour cream, water, oil and eggs in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Stir in cookies. Pour into greased and floured 10-inch fluted tube pan. Bake at 350° for 45 to 50 minutes, or until cake tester inserted in center comes out clean. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack. Spread with Whipped Frosting.

Whipped Frosting. Prepare 1 envelope DREAM WHIP® Whipped Topping Mix as directed on package. Gradually beat in 1 cup unsifted confectioners sugar, blending well. Tint with green food coloring. Makes about 2 cups.

In high altitude areas, for regular or pudding-included cake mix, grease pan well, add 3/4 cup all-purpose flour and increase water to 1 1/4 cups; bake at 375° for 45 to 55 minutes.
The Christmas Rainbow

1 package (2-layer size) white cake mix • 1 package (3 oz.) JELL-O® Brand Raspberry Flavor Gelatin • 1 package (3 oz.) JELL-O® Brand Lime Flavor Gelatin • 2 cups boiling water • 1 container (9 oz.) BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping, thawed

Prepare cake mix as directed on package, baking in 2 well-greased and floured 9-inch layer pans at 350° for 25 to 30 minutes. Cool in pans 15 minutes; poke with fork at ½-inch intervals. Do not remove from pans. Dissolve each package of gelatin separately in 1 cup boiling water. Pour raspberry gelatin over one layer, lime over the other. Chill 4 hours. Unmold one layer onto serving plate, top with 1 cup of the whipped topping. Unmold second layer onto first. Frost top and sides with remaining whipped topping. Chill. Garnish with flattened gumdrops, cut to resemble holly.
The Ruby Slipper

1 package (2-layer size) yellow cake mix or pudding-included cake mix • 1 cup (1/2 pt.) sour cream • 1/4 cup water • 2 eggs • 1 package (3 oz.) JELL-O® Brand Raspberry Flavor Gelatin

Combine cake mix, sour cream, water and eggs in large bowl* Blend, then beat at medium speed 2 minutes until creamy. Spoon 1/3 of batter into well-greased and floured 10-inch fluted tube pan. Sprinkle with 1/2 the gelatin. Repeat layers. Spread remaining batter over gelatin to cover. Bake at 350° for 45 to 50 minutes, until cake springs back when lightly pressed. Cool in pan 5 minutes. Remove from pan; cool on rack. Sprinkle with confectioners sugar, if desired.

*High altitude areas: Add 1/2 cup all-purpose flour and increase water to 1/2 cup; bake at 375° for 45-50 minutes.
Pink Magic

2 packages (3 oz. each) JELL-O® Brand Strawberry Flavor Gelatin • 2 1/2 cups boiling water • 3 cups vanilla ice cream • 1 baked 9-inch cake layer, cooled

Dissolve gelatin in boiling water. Add ice cream, stirring until melted. Chill until thickened. Cut cake into 8 equal wedges. Place 4 wedges in 8-inch springform pan, leaving equal space between wedges. Spoon 1/2 of the gelatin mixture between cake wedges. Place remaining cake on gelatin mixture; spoon in remaining gelatin. Chill about 4 hours. Remove sides of pan. Garnish with thawed BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping and strawberries, if desired.
Green Angel

1 package angel food cake mix • 1 package (3 oz.) JELL-O® Brand Lime Flavor Gelatin (or any other flavor)

Prepare cake mix as directed on package*, folding gelatin into ⅓ of the batter. Alternately spoon batters into ungreased 10-inch tube pan. Zigzag spatula through batters. Bake on lowest rack at 375° for 40 to 45 minutes until cake springs back when lightly pressed. Turn pan upside down over funnel or bottle to cool completely. Remove from pan. Frost and garnish with lime slices, if desired. Chill.

Fluffy Fruit-Flavor Frosting. Dissolve 1 package (3 oz.) JELL-O® Brand Lime Flavor Gelatin (or any other flavor) in 1 cup boiling water. Chill until slightly thickened; blend in 1 container (9 oz.) BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping, thawed.

*High altitude areas: Follow directions on cake mix package; bake at 375° for 35-40 minutes.
Pastel Clouds

1 package (2-layer size) white cake mix • 1 package (3 oz.) JELL-O® Brand Gelatin, any flavor • ¼ cup boiling water • 6 tablespoons butter or margarine • 3 cups confectioners sugar

Prepare cake mix as directed on package for cupcakes, adding ½ package gelatin before beating. Cool 10 minutes in pans. Remove from pans; cool on racks. Dissolve remaining gelatin in boiling water. Cream butter; add part of the sugar gradually, blending after each addition. Add remaining sugar alternately with gelatin mixture, beating until smooth. Spread on cupcakes. Makes 2 to 2 ½ dozen cupcakes and 1 ¾ cups frosting.
Purple Poke Cake

1 package (2-layer size) white cake mix • 1 package (3 oz.) JELL-O® Brand Blackberry Flavor Gelatin (or any other flavor) • 1 cup boiling water • 1 cup cold water

Prepare cake mix as directed on package, baking in well-greased and floured 13 x 9-inch pan at 350° for 30 to 35 minutes. Cool in pan 15 minutes; then poke with fork at 1/2-inch intervals. Dissolve gelatin in boiling water. Add cold water and pour over cake in pan. Chill 3 to 4 hours. Top with thawed BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping.
Purple Poke Cake

1 package (2-layer size) white cake mix • 1 package (3 oz.) JELL-O® Brand Blackberry Flavor Gelatin (or any other flavor) • 1 cup boiling water • 1 cup cold water

Prepare cake mix as directed on package, baking in well-greased and floured 13 x 9-inch pan at 350° for 30 to 35 minutes. Cool in pan 15 minutes; then poke with fork at ½-inch intervals. Dissolve gelatin in boiling water. Add cold water and pour over cake in pan. Chill 3 to 4 hours. Top with thawed BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping.