

AMERICAN FLAG CAKE

Cake

- 4 1/2 cups All-purpose flour
- 1 1/2 tbsp. Baking powder
- 3/4 tsp. Salt
- 2 1/4 cups Sugar
- 3/4 cup Land O Lakes® Butter, softened
- 9 large Eggs (whites only)
- 1 tsp. Vanilla extract
- 1 1/2 cups Milk
- 1/2 tsp. Red gel food color
- 1/4 tsp. Blue gel food color

Cream Cheese Frosting

- 2 (8 oz) packages of Cream cheese, softened
- 1/2 cup Land O Lakes® Butter, softened
- 2 lbs (8 cups) Powdered sugar
- 1 tbsp. Vanilla extract
- 1 to 2 tbsp. Milk

1. Heat oven to 350°F. Grease and flour 3 (9-inch) round cake pans; set aside.
2. Combine flour, baking powder, and salt in a bowl. Set aside.
3. Place sugar and 3/4 cup butter in another bowl; beat at medium speed, scraping the bowl occasionally, until creamy. Add 1 egg white at a time, beating well after each addition. Add 1 teaspoon vanilla; mix well. Add flour mixture alternately with 1 1/2 cups milk, beating at low speed after each addition just until mixed.
4. Divide batter in half; tint one-half red. Divide the remaining batter in half; tint one-half blue and leave the other white.
5. Pour each batter into individually prepared pans. Bake white and blue layers for 18-20 minutes or until a toothpick inserted in the center comes out clean. Bake the red layer for 30-35 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes on a cooling rack. Loosen the edge of the cakes by running the knife around the inside edge. Carefully remove cakes from pans to cooling rack; cool completely.
6. Combine cream cheese and 1/2 cup butter in a bowl; beat at medium speed until fluffy. Slowly add powdered sugar, beating at low speed after each addition until smooth. Add 1 tablespoon vanilla and enough milk for desired spreading consistency; beat until well mixed.
7. Cut the domed top off the red cake horizontally to create a flat top. Cut the remaining red and white cake in half horizontally, making 5 layers total.

8. Cut a 5-inch circle from parchment paper. Cut the domed top of the red cake and 1 white cake layer into 5-inch circles, using a parchment paper guide. Set outer rings aside. Repeat the process with the blue layer; set the inner circle aside.
9. Place 1 (9-inch) red layer, cut-side up, onto a cake plate. Spread with 1/2 cup frosting. Place 1 (9-inch) white cake layer on top, cut side down. Spread with 1/2 cup frosting. Place 1 (9-inch) red layer on top, cut side up. Spread with 1/2 cup frosting.
10. Place blue cake ring on top. Spread 1/4 cup frosting around the inner edge of the blue cake layer. Place a 5-inch white cake, cut side up, in the middle of the blue ring. Spread with 1/3 cup frosting. Place a 5-inch red cake, cut side down, in the middle of the blue ring.
11. Trim the top red layer to create a flat cake top. Spread a thin layer of frosting over the entire cake; refrigerate until set—frost cake with remaining frosting.

ADDITIONAL INFORMATION

Course	Desserts
Category	Cakes, Fourth of July
Cuisine	American, Seasonal Summer
Serving Size	16