

Rainbow Cupcakes

These colourful cupcakes are easy to make and taste light and delicious. Striking for a birthday party or any celebration. The buttercream is light and fluffy and adds a great finish to these beautiful rainbow cupcakes.

Ingredients

6 different colours of food colouring
rainbow sprinkles

For the Sponge

250g caster sugar
250g unsalted butter, softened
250g self-raising flour
1 tsp vanilla extract
5 large eggs
2 tbsp milk

For the Icing

300g unsalted butter, softened
600g icing sugar
2 tbsp milk
1 tsp vanilla extract

Method

- Preheat the oven to 180°C / 160°C with a fan. Line a cupcake tin.
- Place all the ingredients for the sponge in a stand mixer. Beat for 2-3 minutes until light and fluffy.
- Divide the mixture equally between 6 bowls.
- Use a toothpick to add a different food colouring to each bowl while you mix. Stop adding it when you get the right colour.
- Transfer the different coloured batters into their own

pipng bag.

- Pipe a thin layer of every colour into the cases. Bake in the oven for 15-20 minutes.
- Remove the cupcakes from the oven and allow them to cool completely.
- To prepare the icing place the butter in a stand mixer. Whisk until light and creamy. Slowly add the icing sugar while you continue to mix. Add the milk and vanilla extract, and whisk for 1-2 minutes. Transfer to a piping bag with star nozzle.
- Pipe the buttercream on top of each cupcake and decorate with rainbow sprinkles.