

Rainbow cupcakes

These cupcakes look amazing and are simple to make. Why not change the colours to match your next party theme or favourite football team?

Ingredients:

Serves: 12

1/2 cup (125g) caster sugar

125g unsalted butter

2 eggs

1 cup (125g) self-raising flour

1 teaspoon vanilla essence

3 tablespoons milk

4 bottles food colouring, red, blue, yellow, green



Directions:

Preparation: 30min › Cook: 15min › Ready in: 45min

1. Preheat oven to 200 degrees centigrade.
2. Line a 12 hole cupcake tray with cake cases.
3. Cream the sugar and butter until pale and fluffy.
4. Beat the eggs in one at a time adding a little flour in each time until the ingredients are mixed.
5. Add the vanilla essence and mix. Then add the milk 1 tablespoon at a time mixing after each addition.
6. Divide the mixture into 6 bowls:
 - In Bowl 1 - Add half a cap of red colouring
 - In Bowl 2 - Add half a cap of red and half a cap of yellow
 - In Bowl 3 - Add half a cap of yellow
 - In Bowl 4 - Add half a cap of green
 - In Bowl 5 - Add half a cap of blue
 - In Bowl 6 - Add half a cap of blue and half a cap of red
7. Mix colouring into each mixture after adding.
Divide the purple mixture between the 12 cases. Repeat with the other mixtures in this order: Blue, Green, Yellow, Orange, Red.
8. Bake in the preheated oven for 10-15 minutes.

Recipe courtesy of allrecipes.com

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